

# Belgian IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **78**
- SRM **6.3**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount        | Yield  | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3.2 kg (78%)  | 80 %   | 5   |
| Grain | Cara Blonde - Castle Malting          | 0.2 kg (4.9%) | 78 %   | 20  |
| Grain | Viking Malt - Cookie                  | 0.2 kg (4.9%) | 70 %   | 50  |
| Grain | Acid Malt                             | 0.1 kg (2.4%) | 58.7 % | 6   |
| Sugar | Cane (Beet) Sugar                     | 0.4 kg (9.8%) | 100 %  | 0   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil                | Cascade                | 5 g    | 20 min   | 7.1 %      |
| Boil                | Mosaic                 | 5 g    | 10 min   | 12.3 %     |
| Aroma (end of boil) | Denali                 | 10 g   | 0 min    | 14.2 %     |
| Aroma (end of boil) | Sabro                  | 10 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Cascade                | 10 g   | 0 min    | 7.1 %      |
| Aroma (end of boil) | Mosaic                 | 10 g   | 0 min    | 12.3 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 0 min    | 15.5 %     |
| Dry Hop             | Denali                 | 40 g   | 3 day(s) | 14.2 %     |

|         |                        |      |          |        |
|---------|------------------------|------|----------|--------|
| Dry Hop | Sabro                  | 40 g | 3 day(s) | 15 %   |
| Dry Hop | Cascade                | 35 g | 3 day(s) | 7.1 %  |
| Dry Hop | Mosaic                 | 35 g | 3 day(s) | 12.3 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 3 day(s) | 15.5 % |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |