

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