

## Belgian IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **27**
- SRM **5.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (71.4%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (17.9%)	80 %	5
Grain	Abbey Castle	0.1 kg (3.6%)	80 %	45
Grain	Carabelge	0.1 kg (3.6%)	80 %	30
Sugar	Candi Sugar, Clear	0.1 kg (3.6%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Simcoe	5 g	60 min	13.2 %
Whirlpool	Simcoe	10 g	5 min	13.2 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Lemon drop	30 g	3 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	10 g	Fermentis