

Belgian IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **4.5**
- 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 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (51.3%)	82 %	4
Grain	simpsons - pale ale	1.4 kg (35.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (12.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	5 g	45 min	15.8 %
Boil	Mosaic	20 g	15 min	12.8 %
Dry Hop	Citra	60 g	3 day(s)	13.5 %
Dry Hop	Cascade	55 g	3 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

Notes

- woda ro:kran kwas mlekowy
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.