

# Belgian IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **57**
- SRM **13.9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (63.4%)	79 %	6
Grain	Carabelge	1 kg (14.1%)	80 %	30
Grain	Strzegom Karmel 30	0.5 kg (7%)	75 %	30
Grain	Monachijski	0.5 kg (7%)	80 %	15
Sugar	Cukier kandyzowany brązowy 0.6kg	0.6 kg (8.5%)	--- %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Cascade	30 g	30 min	7 %
Boil	Citra	30 g	1 min	12 %
Boil	Simcoe	30 g	1 min	13.2 %
Boil	Amarillo	30 g	1 min	9.5 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %
Dry Hop	Amarillo	60 g	5 day(s)	9.5 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	10 min
Spice	Suszona skórka słodkiej pomarańczy	100 g	Boil	5 min