

Belgian IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **89**
- SRM **4.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (67.3%)	81 %	4
Grain	Oats, Flaked	0.8 kg (10.8%)	80 %	2
Grain	Oats, Malted	0.5 kg (6.7%)	80 %	2
Grain	Castlemalting - Cara Clair	0.5 kg (6.7%)	78 %	4
Sugar	Candi Sugar, Clear	0.375 kg (5.1%)	78.3 %	2
Grain	Carabelge	0.25 kg (3.4%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	75 g	60 min	11.5 %
Whirlpool	Chinook	50 g	20 min	10.2 %
Dry Hop	Mosaic	100 g	3 day(s)	9.5 %
Dry Hop	Chinook	50 g	3 day(s)	10.2 %
Dry Hop	Ahhhroma!	100 g	3 day(s)	16.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP550 - Belgian Ale Yeast	Ale	Slant	200 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl2	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min