

belgian ipka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **9.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Rye Flakes	0.23 kg (6.8%)	71 %	6
Grain	Briess - Oat Flakes	0.3 kg (8.9%)	80 %	5
Liquid Extract	Candi Sugar, Amber	0.35 kg (10.4%)	78.3 %	148
Grain	Viking Pilsner malt	2 kg (59.2%)	82 %	4
Grain	Pszeniczny	0.5 kg (14.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	4 g	60 min	11 %
Boil	Equinox	15 g	15 min	13.6 %
Boil	Mosaic	15 g	15 min	11.1 %
Boil	Citra	15 g	15 min	13.4 %
Whirlpool	Equinox	15 g	15 min	13.6 %
Whirlpool	Mosaic	15 g	15 min	11.1 %
Whirlpool	Citra	15 g	15 min	13.1 %
Dry Hop	Citra	20 g	2 day(s)	13.1 %
Dry Hop	Mosaic	30 g	2 day(s)	11.1 %
Dry Hop	Equinox	30 g	2 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	80 ml	White Labs