

Belgijska IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **73**
- SRM **10.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (71.2%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 0.7 kg (13.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.6%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | --- % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 36 g | 60 min | 15.5 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Boil | Kent Goldings | 14 g | 10 min | 5.5 % |
| Boil | Citra | 9 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 11.5 g | --- |