

# 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	---