

Rape Belgian IPA 11.11

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **6.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.3 kg (4.4%) | 79 % | 45 |
| Liquid Extract | Miód rzepakowy | 1 kg (14.7%) | 95 % | 10 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.4%) | 75 % | 45 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (2.9%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 50 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 50 g | 0 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 7 g | Mangrove Jack's |

Notes

- Po wysładzaniu 35 litrów zredukowane w 90 minut do 26 l.
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