

## Belgian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **8.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (71.4%) | 80 %  | 5   |
| Grain | Abbey Malt Weyermann        | 0.3 kg (6.1%)  | 75 %  | 45  |
| Grain | Pszeniczny                  | 1 kg (20.4%)   | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (2%)    | 72 %  | 236 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 6.5 g  | 60 min   | 13.2 %     |
| Boil                | Amarillo | 6.5 g  | 60 min   | 9.5 %      |
| Boil                | Simcoe   | 2.5 g  | 30 min   | 13.2 %     |
| Boil                | Amarillo | 5 g    | 30 min   | 9.5 %      |
| Boil                | Motueka  | 5 g    | 30 min   | 7 %        |
| Aroma (end of boil) | Simcoe   | 12 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Amarillo | 12 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Motueka  | 12 g   | 5 min    | 7 %        |
| Dry Hop             | Simcoe   | 12 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 12 g   | 3 day(s) | 9.5 %      |

|         |         |      |          |     |
|---------|---------|------|----------|-----|
| Dry Hop | Motueka | 12 g | 3 day(s) | 7 % |
|---------|---------|------|----------|-----|

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 150 ml | Fermentum Mobile |