

## #20 Belgian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **4.5**

### 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 **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (7.1%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Citra	50 g	10 min	12 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew