

Belgian Farmhouse IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (84.9%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (15.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Flex | 7 g | 60 min | 65 % |
| Dry Hop | Columbus | 150 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Wallonian Farmhouse | Ale | Slant | 100 ml | --- |

Notes

- Woda kranowa
zacieranie 22L -> 3ml kwas mlekowy
wysładzanie 7L -> 1.5 ml kwas mlekowy
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