

# Belgian Imperial IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **80**
- SRM **11.3**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **10 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **45 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.5 kg (65.2%)	80 %	8
Grain	Castlemalting Abbey	1.5 kg (13%)	79 %	45
Grain	Monachijski	1.5 kg (13%)	80 %	15
Grain	Biscuit Malt	1 kg (8.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	80 g	60 min	15.1 %
Boil	Monroe	100 g	30 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's