

## Belgian Ipa 08.03.18

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **3.8**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **74C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (48.1%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2 kg (38.5%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (9.6%)  | 85 %  | 4   |
| Sugar | cukier               | 0.2 kg (3.8%)  | --- % | --- |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 15 min | 8.8 %      |
| Boil    | Cascade  | 20 g   | 15 min | 7 %        |
| Boil    | lunga    | 20 g   | 60 min | 11 %       |
| Boil    | Amarillo | 30 g   | 5 min  | 8.8 %      |
| Boil    | Cascade  | 30 g   | 5 min  | 7 %        |

### Yeasts

| Name                         | Type | Form  | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| wyeast 3726<br>Farmhouse ale | Ale  | Slant | 200 ml | ---        |