

# Belgian IPA

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **63**
- SRM **12.6**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (35.7%)	79 %	6
Grain	Pilzneński Viking Malt	2.5 kg (44.6%)	80 %	4
Grain	Płatki pszeniczne	0.21 kg (3.7%)	85 %	3
Grain	Strzegom Bursztynowy	0.4 kg (7.1%)	70 %	49
Sugar	Candi Sugar, Amber	0.5 kg (8.9%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook USA	5 g	40 min	11.3 %
Boil	Sorachi Ace	20 g	20 min	12.5 %
Boil	Simcoe	20 g	20 min	13.1 %
Boil	Saaz (Czech Republic)	20 g	20 min	4 %
Boil	Sorachi Ace	15 g	7 min	12.5 %
Boil	Simcoe	15 g	7 min	13.1 %
Boil	Saaz (Czech Republic)	15 g	7 min	4 %

Aroma (end of boil)	Sorachi Ace	10 g	2 min	12.5 %
Aroma (end of boil)	Simcoe	10 g	2 min	13.1 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	2 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---