

Belgian IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **5.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (81.8%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.1%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Horizon | 50 g | 45 min | 12.9 % |
| Boil | Palisade | 50 g | 10 min | 6.1 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Galaxy | 50 g | 0 day(s) | 15 % |
| Dry Hop | Denali | 50 g | 4 day(s) | 10 % |