

BELGIAN IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **5.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	7 kg (43.8%)	80 %	5
Grain	Abbey Malt Weyermann	1 kg (6.3%)	75 %	45

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Fermentis