

Belgian IPA I

- Gravity **16.1 BLG**
- ABV ---
- IBU **61**
- SRM **7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **65.3 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsneński | 3 kg (88.2%) | 80 % | 4 |
| Grain | Weyermann - Abbey Malt | 0.2 kg (5.9%) | 75 % | 45 |
| Grain | Weyermann - Carabelge | 0.2 kg (5.9%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | USA El Dorado | 15 g | 60 min | 14.2 % |
| Boil | USA El Dorado | 15 g | 10 min | 14.2 % |
| Aroma (end of boil) | USA El Dorado | 20 g | 0 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| FM20 Białe walonki III | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|