

Belgian NZ IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **6.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (58.8%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (14.7%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.8%)	85 %	4
Grain	Abbey Castle	0.5 kg (7.4%)	80 %	45
Grain	Pale cookie	0.5 kg (7.4%)	79 %	30
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	28 g	60 min	15.5 %
Boil	Rakau (NZ)	25 g	10 min	10.7 %
Boil	Galaxy	25 g	5 min	14.5 %
Boil	Sabro	50 g	0 min	15 %
Dry Hop	Galaxy	25 g	3 day(s)	4.9 %
Dry Hop	Rakau (NZ)	25 g	3 day(s)	9.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min