

Belgian Rites

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (35.7%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.1 kg (19.6%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (17.9%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 1 kg (17.9%) | 83 % | 5 |
| Sugar | Glukoza | 0.5 kg (8.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Sorachi Ace | 10 g | 60 min | 10 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Cascade PL | 10 g | 15 min | 5.2 % |
| Whirlpool | Sorachi Ace | 10 g | 0 min | 10 % |

| | | | | |
|-----------|------------|------|-------|-------|
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Whirlpool | Cascade PL | 10 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Bulldog B19 Belgian Trapix | Ale | Dry | 10 g | bulldog |

Notes

- <https://www.dafont.com/ancient.font?text=Belgian+Rites&psize=1>
Jun 3, 2018, 1:26 PM