

# Belgian Amber IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **11.4**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC |
|-------|----------------------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt              | 3.5 kg (56.5%) | 85 %   | 7   |
| Grain | Briess - Pilsen Malt                   | 1.5 kg (24.2%) | 80.5 % | 2   |
| Grain | Briess - Caracrytal Wheat Malt         | 0.2 kg (3.2%)  | 78 %   | 108 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.6 kg (9.7%)  | 80 %   | 20  |
| Grain | Special B Malt                         | 0.25 kg (4%)   | 65.2 % | 315 |
| Sugar | Candi Sugar, Clear                     | 0.15 kg (2.4%) | 78.3 % | 2   |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Aurora         | 30 g   | 60 min   | 7 %        |
| Boil    | Styrian Fox    | 30 g   | 60 min   | 5.8 %      |
| Boil    | Oktawia        | 15 g   | 30 min   | 9 %        |
| Boil    | Amora Preta    | 15 g   | 30 min   | 9.2 %      |
| Dry Hop | Styrian Dragon | 30 g   | 3 day(s) | 7.2 %      |
| Dry Hop | Oktawia        | 15 g   | 3 day(s) | 9 %        |

|         |             |      |          |       |
|---------|-------------|------|----------|-------|
| Dry Hop | Amora Preta | 15 g | 3 day(s) | 9.2 % |
|---------|-------------|------|----------|-------|

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale  | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type  | Name      | Amount | Use for | Time   |
|-------|-----------|--------|---------|--------|
| Other | Whirlfloc | 0.5 g  | Boil    | 10 min |