Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(84.5%)*	80 %	5
Grain	Biscuit Malt	0.5 kg *(7%)*	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg *(7%)*	78.3 %	2
Grain	Acid Malt	0.1 kg *(1.4%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	10 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.