

#15 Belgian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **4.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 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 (88.2%)	80 %	5
Grain	Viking Carabody	0.5 kg (7.4%)	79 %	10
Sugar	Candi Sugar, Clear	0.3 kg (4.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Cascade	50 g	0 min	6 %
Dry Hop	Sorachi Ace	100 g	2 day(s)	10 %

Yeasts

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

Notes

- Woda Primavera 36litrów (18,18)_Light colored and hoppy
CaSo4 3g (1,5;1,5)
NaCl 1g (0,5;0,5)
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.