

# Belgian IPA

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Category: 16 - Belgian and French Ale

Subcategory: E - Belgian Specialty Ale



Kettle Volume: 14.23 gal (S.G.: 1.056)

Boil Duration: 90.0 min

Evaporation: 2.25 gal

Water Volume Added: -0.5 gal

Final Volume: 11.0 gal (S.G.: 1.072)

Efficiency: 85.0%

Attenuation: 80.0%

Evap/Hour: 1.5 gal

## Ingredients:

12.5 lb Dingemans Pilsner

12.5 lb Dingemans Pale

1.5 lb Crystal Malt 20°L

0.5 lb Belgian Aromatic

1.0 oz Chinook (13.0%) - added during boil, boiled 90.0 min

1.0 oz Perle (6.5%) - added during boil, boiled 90.0 min

1.0 oz HB Cascade (4%) - added during boil, boiled 90.0 min

1.0 oz HG Cascade (4%) - added during boil, boiled 30.0 min

0.5 oz Chinook (13.0%) - added during boil, boiled 30.0 min

0.5 oz Centennial (10.0%) - added during boil, boiled 30.0 min

2.0 oz HG Cascade (4%) - added during boil, boiled 15.0 min

0.5 oz Chinook (13.0%) - added during boil, boiled 15.0 min

0.5 oz Centennial (10.0%) - added during boil, boiled 15.0 min

2.0 tsp Irish Moss - added during boil, boiled 10.0 min

1.0 oz HG Cascade (4%) - added during boil, boiled 5.0 min

0.5 oz Chinook (13.0%) - added during boil, boiled 5.0 min

0.5 oz Centennial (10.0%) - added during boil, boiled 5.0 min

2.0 oz HG Cascade (4%) - steeped after boil

0.5 oz Chinook (13.0%) - steeped after boil

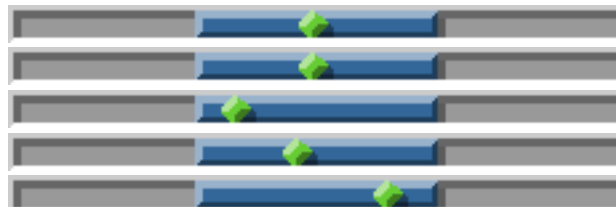
0.5 oz Centennial (10.0%) - steeped after boil

3 tbsp 5.2 pH Stabilizer - added during mash

2.0 ea White Labs WLP575 Belgian Ale

## Style:

Recipe	Guideline
Original Gravity: 1.072	1.026 - 1.120
Terminal Gravity: 1.014	0.995 - 1.035
Color: 9.36 °SRM	1.0 - 50.0
Alcohol: 7.63%	2.5% - 14.5%
Bitterness: 80.2	0.0 - 100.0



## Analysis:

	<b>Apparent</b>	<b>Real</b>	<b>Weight</b>	<b>Calories</b>
Original Extract:	17.58 °P	17.58 °P	Alcohol: 28.68 g	197.87 kcal
Attenuation:	80.0%	63.8%	Carbs: 30.03 g	114.11 kcal
Terminal Extract:	3.69 °P	6.36 °P	Protein: 2.1 g	8.41 kcal
% Alcohol:	7.63% ABV	5.97% ABW		Total: 320.38 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>15.5 min Dough-in</b> <i>Liquor: 8.44 gal</i> <i>Strike: 156.82 °F</i> <i>Target: 145.0 °F</i>	00:15:27	1.25 qt/lb	145.0 °F	5.35 gal
<b>60.0 min Beta Amylase Rest</b> <i>Rest: 60.0 min</i> <i>Final: 145.0 °F</i>	01:15:27	1.25 qt/lb	145.0 °F	5.35 gal
<b>10.4 min HERMS</b> <i>Heat: 10.4 min</i> <i>Target: 155.0 °F</i>	01:25:50	1.25 qt/lb	155.0 °F	5.37 gal
<b>30.0 min Alpha Amylase Rest</b> <i>Rest: 30.0 min</i> <i>Final: 155.0 °F</i>	01:55:50	1.25 qt/lb	155.0 °F	5.37 gal
<b>15.0 min Mash-Out</b> <i>Heat: 15.0 min</i> <i>Target: 170.0 °F</i>	02:10:50	1.25 qt/lb	170.0 °F	5.39 gal
<b>45.0 min Sparge</b> <i>Sparge Volume: 13.5 gal</i> <i>Sparge Temperature: 170.0 °F</i> <i>Runoff: 14.64 gal</i>	02:55:50	0.0 qt/lb	140.3 °F	4.42 gal

