

## American Monk – Belgian IPA

Belgian IPA is a marriage between traditional Belgian Tripel and recently popular IPA's. Fresh maltiness, high bitterness and complex, citrusy and piney Now World hops are typical for famous American beer, while Belgian tradition brings in high alcohol content and spicy, clove-like phenol originating from Belgian yeast as well as pleasant and sweet fruity esters. High carbonation builds high, dense, white head.

### Raw Materials:

50% Viking Pilsner Malt  
38% Viking Munich Light Malt  
8% Table sugar  
4% Viking Caramel Malt 50

### Mashing:

Malt/Water ratio: 1/3,5  
pH set with lactic acid to 5,3  
65°C 30min / 72°C 20min / 76°C 5min

### Boiling:

Boil 90 minutes, normal pressure  
pH set with lactic acid to 5,0.  
Hops: 60% from bitter hops 60 minutes after start of the boil, 30% 5 minutes before the end of the boil (New Wave American hops), it can be as well richly dry hopped or hopped in Whirlpool with American Hops. Sugar added 5 minutes before the end of the boil.

### Fermentation:

OG/FG 18,3/2,1  
Wyeast Belgian Ale Yeast (1214). 14 days at 18-24°C (temperature is raised steadily) + 28 days at 14°C

### Beer Analysis:

Alcohol	8,9 vol-%
OG	18,3%
Color	18°EBC
Bitterness	65 BU