

# Belguś Warka nr 11

- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **17.8**

## 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Amber 50 Brewferm	3 kg (60%)	78 %	49
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	50 min	11.6 %
Dry Hop	Citra	20 g	4 day(s)	13.5 %
Dry Hop	Mosaic	20 g	4 day(s)	11.7 %
Dry Hop	Equinox	20 g	4 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's