

## #91 Petite

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **5.4**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **4 %**
- Size with trub loss **6.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **7.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **3.1 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **7.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	0.508 kg (50.1%)	80.5 %	3
Grain	Viking Pale Ale malt	0.169 kg (16.7%)	80 %	5
Sugar	Cane (Beet) Sugar	0.15 kg (14.8%)	97 %	0
Grain	Abbey Malt Weyermann	0.069 kg (6.8%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.047 kg (4.6%)	73 %	120
Grain	Strzegom Pszeniczny	0.047 kg (4.6%)	81 %	6
Grain	Aromatic Malt	0.024 kg (2.4%)	78 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	45 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	21 g	7 min	3.21 %
Aroma (end of boil)	East Kent Goldings	5.4 g	7 min	5.1 %
Aroma (end of boil)	lunga	0.8 g	7 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Water Agent	Kreda	1 g	Mash	50 min