

## #94 Belgian Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	30 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	800 ml	Fermentum Mobile

### Notes

- 28/11/2021 Warzenie  
Zadanie drożdży w 16C  
  
ok. 4 lub 5 dni w 15C, potem po stopień na dzień w górę.  
Ok. 9 dnia już pokojowa ~21-22C  
  
na 09/12/21 - 11 dzień fermentacji:  
82 % att., 5% alk, pyszne fenole  
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