

# Ale tak trochę belgijskie

- Gravity **11.4 BLG**
- ABV ---
- IBU **22**
- SRM **10.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 1.5 kg (50%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.9 kg (30%)  | 79 %  | 22  |
| Grain | Aroma CastleMalting         | 0.1 kg (3.3%) | 78 %  | 100 |
| Grain | Biscuit Malt                | 0.3 kg (10%)  | 79 %  | 45  |
| Sugar | glukoza                     | 0.2 kg (6.7%) | 100 % | --- |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Marynka | 10 g   | 10 min | 10 %       |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| abbaye | Ale  | Dry  | 11 g   | ---        |