

Antwerpia

- Gravity **11 BLG**
- ABV ---
- IBU **44**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Malteurope Pale Ale | 2.5 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (25%) | 79 % | 22 |
| Grain | Abbey Malt Weyermann | 0.3 kg (7.5%) | 75 % | 45 |
| Grain | Carabelge Malt Weyermann | 0.2 kg (5%) | 75 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Iunga | 25 g | 75 min | 11 % |
| Boil | Willamette | 30 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 150 ml | Wyeast Labs |