

# Belg Morelale

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- Gravity **21.1 BLG**
- ABV ---
- IBU **36**
- SRM **14.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **56 C**, Time **20 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **56C**
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4 kg (40%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (20%)	80 %	6
Grain	Biscuit Malt	2 kg (20%)	79 %	45
Grain	Munich Malt	2 kg (20%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Oktawia	30 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew