

## Belg v4

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- Gravity **10.6 BLG**
- ABV ---
- IBU **25**
- SRM **7.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 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 **16.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (62.5%)	79 %	6
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Weyermann Carabelge	0.2 kg (5%)	79 %	32

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	55 min	5.5 %
Aroma (end of boil)	Styrian Goldings	30 g	15 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki - starter	Ale	Liquid	1000 ml	Fermentum Mobile