

# Belgia

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **33**
- SRM **5.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.5 kg (62.5%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (25%)     | 79 %  | 16  |
| Grain | Abbey Malt Weyermann       | 0.3 kg (7.5%)  | 75 %  | 45  |
| Grain | Carabelge                  | 0.2 kg (5%)    | 80 %  | 30  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Brewers Gold | 30 g   | 55 min | 7.6 %      |
| Boil    | Golding      | 30 g   | 15 min | 5 %        |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 120 ml | Fermentum Mobile |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | Mech | 10 g   | Boil    | 15 min |