

Belgian Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **6.3**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **43.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **43.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (54.9%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (24.4%) | 80 % | 5 |
| Sugar | Brown Sugar, Dark | 0.5 kg (6.1%) | 100 % | 99 |
| Grain | Carabelge | 0.2 kg (2.4%) | 80 % | 30 |
| Grain | Pszeniczny | 1 kg (12.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Boil | HALLERTAU MITTELFRUHT | 45 g | 20 min | 4.5 % |
| Boil | HALLERTAU MITTELFRUHT | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|-----------|------------------|
| FM26 | Ale | Slant | 182.86 ml | Fermentum Mobile |