

# Belgian Amber Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **8.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (48.4%)	80 %	5
Grain	Strzegom Monachijski typ I	2.6 kg (41.9%)	79 %	16
Grain	Abbey Malt Weyermann	0.4 kg (6.5%)	75 %	45
Grain	Castle Cara Ruby	0.2 kg (3.2%)	78 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	60 min	4.6 %
Boil	Hallertau Blanc	15 g	60 min	11 %
Aroma (end of boil)	Kazbek	30 g	5 min	4.6 %
Aroma (end of boil)	Hallertau Blanc	15 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis