

Belgian Speciality Wild Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (64.5%) | 81 % | 4 |
| Grain | Wheat, Flaked | 1.4 kg (18.1%) | 77 % | 4 |
| Grain | Chit Malt | 0.5 kg (6.5%) | 50 % | 2 |
| Grain | Briess - Pale Ale Malt | 0.4 kg (5.2%) | 80 % | 7 |
| Grain | Carabelge | 0.25 kg (3.2%) | 80 % | 30 |
| Sugar | Candi Sugar, Clear | 0.2 kg (2.6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lubelski | 50 g | 60 min | 6.4 % |
| Boil | Lublin (Lubelski) | 50 g | 0 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| WLP500 - Trappist Ale Yeast | Ale | Slant | 200 ml | White Labs |
| Blend dzikusów | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaSO4 | 10 g | Boil | 10 min |