

# Belgijski Marzec

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **6.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.9 liter(s)**

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5.8 kg (85.3%) | 80 %  | 5   |
| Grain | Cara Ruby Castle                      | 0.5 kg (7.4%)  | 72 %  | 49  |
| Grain | Biscuit Malt                          | 0.5 kg (7.4%)  | 79 %  | 45  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 25 g   | 60 min | 4.5 %      |
| Boil    | Magnat                | 25 g   | 15 min | 11.2 %     |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 11 g   | Mangrove Jack's |