

# Belgijskie Klimaty

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **16**
- SRM **11.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22
Grain	Viking melanoidynowy	0.5 kg (14.3%)	75 %	60
Grain	Abbey Castle	0.5 kg (14.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28	Ale	Liquid	100 ml	---