

# Belgijskie w Australii

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row)	2.1 kg (70%)	79 %	4
Grain	Monachijski	0.6 kg (20%)	80 %	16
Grain	Biscuit Malt	0.18 kg (6%)	79 %	45
Grain	Carahell	0.12 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	18 g	55 min	4.8 %
Aroma (end of boil)	Sybilla	18 g	15 min	4.8 %
Dry Hop	Galaxy	30 g	2 day(s)	15.8 %
Whirlpool	Galaxy	25 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP570 - Belgian Golden Ale Yeast	Ale	Slant	60 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min