

# Czajka - Belgian Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **8.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1 kg (20%)	80 %	8
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Carabelge	0.5 kg (10%)	80 %	30
Grain	Cookie	0.5 kg (10%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	20 min	8.8 %
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Marynka	20 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Litowy starter 10 Blg.  
*Mar 22, 2022, 9:00 PM*