

Hoppy Belgijka #7 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Castle Malting | 3 kg (71.4%) | 80 % | 9 |
| Grain | monachijski typ II Viking Malt | 0.5 kg (11.9%) | 78 % | 22 |
| Grain | Biscuit® Castle Malting | 0.5 kg (11.9%) | 77 % | 50 |
| Grain | Cara Gold Castle Malting | 0.2 kg (4.8%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------------|--------|---------|------------|
| First Wort | Lubelski (Polishhops) - granulata | 30 g | 100 min | 2.6 % |
| Boil | Lubelski (Polishhops) - granulata | 15 g | 20 min | 2.6 % |
| Aroma (end of boil) | Lubelski (Polishhops) - granulata | 155 g | 5 min | 2.6 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------------|
| FM27 Artefakty trapistów (2 pokolenie) | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------------|--------|---------|--------|
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 4 g | Mash | 60 min |
| Water Agent | Gips | 4 g | Mash | 60 min |
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Other | siarczan cynku | 2 g | Boil | 0 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=T0XZZXQ>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 57.8 0.0 131.0 74.1 90.8 38.767
 Mash pH *: 5.46
 SO42-/Cl- ratio: 1.2 Balanced
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