

# belž

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **11**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.2%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (22.6%)	79 %	10
Grain	crystal	0.4 kg (6%)	--- %	150
Grain	Pszeniczny	0.4 kg (6%)	85 %	4
Grain	Special B Malt	0.15 kg (2.3%)	65.2 %	315
Grain	Abbey Castle	0.2 kg (3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	45 min	9.8 %
Boil	Sybilla	30 g	25 min	4.4 %
Aroma (end of boil)	Sybilla	36 g	10 min	4.4 %