Belgian Session

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.2**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.56 kg *(80%)*	82 %	4
Grain	Viking Wheat Malt	0.28 kg *(14.4%)*	83 %	5
Grain	Weyermann - Carapils	0.11 kg *(5.6%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15.56 g	60 min	4.5 %
Boil	Challenger	13.89 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	555.56 ml	Fermentum Mobile
Starter				

Extras

Type	Name	Amount	Use for	Time

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

Flavor	Płatki dębowe surowe	2 g	Secondary	7 day(s)
Flavor	Płatki dębowe palone	2 g	Secondary	7 day(s)