

Belgijka #6 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **8.2**
- 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 **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 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 **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Soufflet	2.5 kg (56.8%)	80 %	4
Grain	monachijski typ II Viking Malt	0.5 kg (11.4%)	78 %	22
Grain	Biscuit® Castle Malting	0.5 kg (11.4%)	77 %	50
Grain	Cara Gold Castle Malting	0.25 kg (5.7%)	78 %	120
Grain	pszeniczny Castle Malting	0.25 kg (5.7%)	83 %	5
Grain	płatki owsiane błyskawiczne	0.4 kg (9.1%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (PL) - granulát	15 g	100 min	9.5 %
Aroma (end of boil)	Lubelski (Polishhops) - granulát	40 g	10 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów (1 pokolenie)	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75% (zacier)	4 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wysładzanie)	2 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Water Agent	Gips	5 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Other	siarczan cynku	2 g	Boil	15 min