

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) - granulat	30 g	100 min	2.6 %
Boil	Lubelski (Polishhops) - granulat	15 g	20 min	2.6 %
Aroma (end of boil)	Lubelski (Polishhops) - granulat	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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