

## Belg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **10.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pilzneński                  | 2 kg (38.2%)    | 81 %   | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (19.1%)    | 79 %   | 10  |
| Grain | Strzegom Monachijski typ II | 1.3 kg (24.8%)  | 79 %   | 22  |
| Grain | Special B Malt              | 0.2 kg (3.8%)   | 65.2 % | 315 |
| Grain | Płatki owsiane              | 0.436 kg (8.3%) | 85 %   | 3   |
| Grain | Biscuit Malt                | 0.3 kg (5.7%)   | 79 %   | 45  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | lunga                  | 10 g   | 60 min | 12.5 %     |
| Boil    | Styrian Golding        | 10 g   | 20 min | 3.6 %      |
| Boil    | Hallertauer mittelfruh | 10 g   | 20 min | 3 %        |
| Boil    | Saaz (Czech Republic)  | 10 g   | 10 min | 4.5 %      |
| Boil    | Hallertauer mittelfruh | 10 g   | 10 min | 3 %        |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Notes

- Może na cichą dam bretty? żeby rozruszać przed Qadrupplem  
*Aug 31, 2017, 8:01 PM*