Belgian Speciality Wild Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(64.5%)*	81 %	4
Grain	Wheat, Flaked	1.4 kg *(18.1%)*	77 %	4
Grain	Chit Malt	0.5 kg *(6.5%)*	50 %	2
Grain	Briess - Pale Ale Malt	0.4 kg *(5.2%)*	80 %	7
Grain	Carabelge	0.25 kg *(3.2%)*	80 %	30
Sugar	Candi Sugar, Clear	0.2 kg *(2.6%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	50 g	60 min	6.4 %
Boil	Lublin (Lubelski)	50 g	0 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Slant	200 ml	White Labs
Blend dzikusów	Ale	Slant	200 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	10 g	Boil	10 min