

## Belg

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **15.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **75.6 C**, Time **1 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński          | 1.6 kg (37.2%) | 81 %   | 4   |
| Grain | Monachijski         | 1.1 kg (25.6%) | 80 %   | 16  |
| Grain | Strzegom Wiedeński  | 1 kg (23.3%)   | 79 %   | 10  |
| Grain | Biscuit Malt        | 0.2 kg (4.7%)  | 79 %   | 45  |
| Grain | Aroma CastleMalting | 0.2 kg (4.7%)  | 78 %   | 100 |
| Grain | Special B Malt      | 0.2 kg (4.7%)  | 65.2 % | 315 |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Challenger    | 25 g   | 60 min | 7 %        |
| Boil    | Kent Goldings | 25 g   | 10 min | 5.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Notes

- receptura z centrum piwowarstwa

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

*Feb 25, 2016, 3:06 PM*