

# Belgijskie w Australii

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) | 2.1 kg (70%) | 79 %  | 4   |
| Grain | Monachijski       | 0.6 kg (20%) | 80 %  | 16  |
| Grain | Biscuit Malt      | 0.18 kg (6%) | 79 %  | 45  |
| Grain | Carahell          | 0.12 kg (4%) | 77 %  | 26  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Sybilla | 18 g   | 55 min   | 4.8 %      |
| Aroma (end of boil) | Sybilla | 18 g   | 15 min   | 4.8 %      |
| Dry Hop             | Galaxy  | 30 g   | 2 day(s) | 15.8 %     |
| Whirlpool           | Galaxy  | 25 g   | 0 min    | 15 %       |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| WLP570 - Belgian Golden Ale Yeast | Ale  | Slant | 60 ml  | White Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 15 min |