belgian ale

- Gravity **12.9 BLG**
- ABV **---**
- IBU **35**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(69.4%)*	80 %	4
Grain	Pszeniczny	0.3 kg *(8.3%)*	85 %	4
Grain	Monachijski	0.5 kg *(13.9%)*	80 %	16
Grain	Biscuit Malt	0.25 kg *(6.9%)*	79 %	45
Grain	Acid Malt	0.05 kg *(1.4%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	10 %
Boil	Marynka	8 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 26	Ale	Liquid	500 ml	fm