Belgian Summer

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **7.9**
- 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 **4.3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(72.7%)*	80 %	7
Grain	Biscuit Malt	1 kg *(18.2%)*	79 %	45
Grain	Bestmalz Carmel Pils	0.5 kg *(9.1%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	35 g	30 min	11 %
Aroma (end of boil)	Nelson Sauvin	35 g	10 min	11 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1 ml	Fermentum Mobile