Prosto z Belgii

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **5.9**
- 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 **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(65.2%)*	80 %	5
Grain	Strzegom Wiedeński	1 kg *(21.7%)*	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg *(6.5%)*	75 %	45
Grain	Carabelge	0.3 kg *(6.5%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	8.7 %
Boil	lubelski	30 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis