

# Kogut, który pieje najgłośniej, pierwszy skończy na patelni - Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **5.6**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (70.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (20.8%)	79 %	10
Grain	Cookie	0.4 kg (8.3%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.8 %
Boil	East Kent Goldings	30 g	20 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	40 ml	Fermentum Mobile