

# Belgijka #1 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt           | 3 kg (66.7%)   | 79 %  | 8   |
| Grain | monachijski typ I Viking Malt  | 0.5 kg (11.1%) | 78 %  | 18  |
| Grain | wiedeński Viking Malt          | 0.5 kg (11.1%) | 79 %  | 11  |
| Grain | bursztynowy cookie Viking Malt | 0.5 kg (11.1%) | 72 %  | 70  |

## Hops

| Use for   | Name                    | Amount | Time   | Alpha acid |
|-----------|-------------------------|--------|--------|------------|
| Boil      | Marynka (PL) - granulát | 25 g   | 45 min | 8.8 %      |
| Whirlpool | Saaz (CZ) - granulát    | 30 g   | 0 min  | 4.12 %     |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM25 Klasztorna medytacja | Ale  | Slant | 300 ml | ---        |