

## #17 Petite

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **21**
- SRM **6.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (90.9%)  | 80 %   | 8   |
| Grain | Pszeniczny          | 0.2 kg (6.1%) | 85 %   | 4   |
| Grain | Special B Malt      | 0.1 kg (3%)   | 65.2 % | 315 |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Aroma (end of boil) | Styrian Golding | 30 g   | 10 min | 3.6 %      |
| Boil                | lunga           | 10 g   | 60 min | 11 %       |

### Yeasts

| Name                     | Type | Form   | Amount  | Laboratory       |
|--------------------------|------|--------|---------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g    | Boil    | 10 min |

### Notes

- Starter drożdżowy 48h, 1 litr

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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