

## #26 Lite Black Belgian Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **33**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Biscuit Malt	0.5 kg (16.7%)	79 %	45
Grain	Karmelowy Czerwony	0.26 kg (8.7%)	75 %	59
Grain	Strzegom Karmel 150	0.17 kg (5.7%)	75 %	150
Grain	Strzegom Karmel 300	0.07 kg (2.3%)	70 %	299
Grain	Weyermann - Dehusked Carafa III	0.3 kg (10%)	70 %	1024
Sugar	Cukier	0.2 kg (6.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	60 min	8.9 %
Boil	Hallertau Blanc	10 g	40 min	8.9 %
Boil	Hallertau Blanc	15 g	20 min	8.9 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Sorachi Ace	30 g	1 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	150 ml	Mangrove Jack's