

## #62 Belg w Serbii

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **53.8 liter(s)**
- Total mash volume **64.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 10 kg (93%)    | 80 %  | 5   |
| Grain | Cookie                      | 0.25 kg (2.3%) | 70 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (4.7%)  | 79 %  | 22  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 30 g   | 50 min | 4.2 %      |
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### Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Abbaye | Ale  | Dry  | 22 g   | Lallemand  |

### Notes

- 18.03.2022 - warzenie  
Woda do zacierania 50L,  
10L wody do wyładzania.  
1.057 OG  
*Mar 18, 2022, 9:45 PM*
- Wyszło 44L.  
Po 3 tygodniach fermentacji zlane na cichą. Zostało 40L  
*Apr 7, 2022, 5:14 PM*
- Raczej nie polecam tych drożdży. Jeśli chodzi o suchary dużo lepiej sprawdziły się trappist bulldog B19.  
*Jun 17, 2022, 3:29 PM*