

## #8 Belg 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **10.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (36.2%)	81 %	4
Grain	Monachijski	1.2 kg (25.5%)	80 %	16
Grain	Strzegom Wiedeński	1.2 kg (25.5%)	79 %	10
Grain	Aromatic Malt	0.2 kg (4.3%)	78 %	51
Grain	Biscuit Malt	0.2 kg (4.3%)	79 %	45
Grain	Special B Malt	0.2 kg (4.3%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	First Gold	25 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale