

American Belgian Ale

- Gravity **16.4 BLG**
- ABV ---
- IBU **40**
- SRM **7**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80.6%) | 80 % | 4 |
| Grain | Carabelge | 0.5 kg (8.1%) | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 0.5 kg (8.1%) | 75 % | 45 |
| Sugar | Cukier Biały | 0.2 kg (3.2%) | --- % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Equinox | 20 g | 10 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10 g | Gozdawa |