

Belgian Whiski

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **29.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **80C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.9%)	79 %	22
Grain	Wheat, Torrified	0.5 kg (8.9%)	79 %	4
Grain	Strzegom pszenica prażona	0.4 kg (7.1%)	70 %	1000
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	59 min	10 %
Boil	Junga	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis