

## Belg wheat cep

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **5.2**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (47.9%)	80.5 %	2
Grain	Pszeniczny	4.5 kg (47.9%)	85 %	4
Grain	Weyermann - Carawheat	0.4 kg (4.3%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	40 min	12 %
Whirlpool	Galaxy	50 g	40 min	14.5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Porzeczka	5000 g	Secondary	7 day(s)