

# Belgian Ale

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **6.3**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **43.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **43.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (54.9%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (24.4%)	80 %	5
Sugar	Brown Sugar, Dark	0.5 kg (6.1%)	100 %	99
Grain	Carabelge	0.2 kg (2.4%)	80 %	30
Grain	Pszeniczny	1 kg (12.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	HALLERTAU MITTELFRUHT	45 g	20 min	4.5 %
Boil	HALLERTAU MITTELFRUHT	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26	Ale	Slant	182.86 ml	Fermentum Mobile