

## Belgian Single

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **2.9**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (94.3%)	81 %	4
Sugar	Cane (Beet) Sugar	0.12 kg (5.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	7.5 g	60 min	5.5 %
Boil	Tradition	15 g	30 min	5.5 %
Boil	Tradition	15 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	125 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka dla drożdży	1 g	Boil	10 min
Fining	Mech irlandzki	2 g	Boil	10 min