

# Belgian Sison

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.2 kg (59.5%)	80 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (13.5%)	78 %	8
Grain	Strzegom Pszeniczny	0.5 kg (13.5%)	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (13.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	laguna	15 g	80 min	10 %
Boil	Tettnang	15 g	5 min	4 %
Boil	callista	25 g	5 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile