

# Belgijka Polska - Karminowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	2.5 kg (41.7%)	80 %	4
Grain	wiedeński Viking Malt	1.5 kg (25%)	79 %	9
Grain	monachijski typ II Viking Malt	1 kg (16.7%)	78 %	22
Grain	cookie (bursztynowy) Viking Malt	0.5 kg (8.3%)	72 %	70
Grain	płatki jęczmienne	0.5 kg (8.3%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski (PL) - granulát	50 g	60 min	4.8 %
Aroma (end of boil)	Lubelski (PL) - granulát	20 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM28 Habit opata (1 pokolenie)	Ale	Liquid	1045.45 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2.09 g	Boil	15 min