

# Belgijskie

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **6.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (62.5%) | 85 %  | 7   |
| Grain | Abbey Malt Weyermann      | 0.3 kg (7.5%)  | 75 %  | 45  |
| Grain | Carabelge                 | 0.2 kg (5%)    | 80 %  | 30  |
| Grain | Monachijski               | 1 kg (25%)     | 80 %  | 16  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 30 g   | 5 min  | 7.8 %      |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 45 min | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Fermentis  |