

Belgijskie LIGHT

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **16**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (73.2%)	79 %	10
Grain	Żytni	1 kg (12.2%)	85 %	5
Grain	Carabelge	1.2 kg (14.6%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.4 %
Aroma (end of boil)	Tradition	30 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	---