

Hoppy Belgian

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Red Active VM | 1.2 kg (33.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.2 kg (33.3%) | 80 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.2 kg (33.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1 ml | Fermentum Mobile |
| FM23 | Ale | Liquid | 1 ml | --- |