

Lekki Belg

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **13**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Weyermann - CaraBohemian | 0.4 kg (5.8%) | 75 % | 200 |
| Grain | Amber Malt | 0.6 kg (8.7%) | 75 % | 43 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (5.8%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2 kg (29%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (29%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (14.5%) | 85 % | 3 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7.2%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 24 g | 50 min | 13 % |
| Boil | Oktawia | 16 g | 15 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 20 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|---------------------------|-------|-------|--------|-----------------|
| FM25 Klasztorna medytacja | Lager | Slant | 300 ml | Fermentu Mobile |
|---------------------------|-------|-------|--------|-----------------|