

# stołowe belgijskie

- Gravity **10.5 BLG**
- ABV ---
- IBU **6**
- SRM **3.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.5 kg (92.8%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.3 kg (6.2%)  | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.05 kg (1%)   | 75 %  | 45  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 10 g   | 15 min | 3.6 %      |
| Boil    | Styrian Golding | 15 g   | 1 min  | 3.6 %      |
| Boil    | Styrian Golding | 10 g   | 60 min | 3.6 %      |

## Yeasts

| Name                     | Type | Form  | Amount  | Laboratory  |
|--------------------------|------|-------|---------|-------------|
| Wyeast - Belgian Abbey I | Ale  | Slant | 1000 ml | Wyeast Labs |