

Wild Belgian

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **10.8**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (18%)	79 %	6
Grain	Weyermann pszeniczny jasny	2.9 kg (34.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1.75 kg (21%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (24%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.2 kg (2.4%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ultra	10 g	45 min	7.5 %
Boil	Enigma (AUS)	15 g	30 min	16.5 %
Boil	Eureka!	10 g	25 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3789-PC Trappist Blend	Ale	Liquid	200 ml	Wyeast Labs

Pierwsze użycie zebranej gęstwy. Poprzednie piwo na gęstwie: Wild IPA