

## #3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **10.9**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (28.1%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (37.5%)	80 %	5
Grain	Strzegom Wiedeński	0.7 kg (13.1%)	79 %	10
Grain	Viking Caramel Pale	0.17 kg (3.2%)	77 %	8
Grain	Viking Cookie Malt	0.3 kg (5.6%)	72 %	50
Grain	Karmelowy Pszeniczny Strzegom	0.66 kg (12.4%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	Lomik	30 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	100 ml	---