

## #8 Belgijski chmielak

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **5.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1.35 kg (52.9%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (27.5%)  | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 0.35 kg (13.7%) | 81 %  | 6   |
| Sugar | Cukier                     | 0.15 kg (5.9%)  | 80 %  | 0   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Mosaic   | 10 g   | 60 min   | 10 %       |
| Boil      | Amarillo | 5 g    | 10 min   | 9.5 %      |
| Boil      | Citra    | 5 g    | 10 min   | 12 %       |
| Whirlpool | Amarillo | 3 g    | 10 min   | 9.5 %      |
| Whirlpool | Citra    | 12 g   | 10 min   | 12 %       |
| Whirlpool | Mosaic   | 7 g    | 10 min   | 10 %       |
| Dry Hop   | Mosaic   | 13 g   | 4 day(s) | 10 %       |
| Dry Hop   | Citra    | 13 g   | 4 day(s) | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Spice       | Curacao         | 10 g   | Boil    | 10 min |
| Flavor      | Cukier          | 150 g  | Mash    | 0 min  |
| Water Agent | Gips piwowarski | 4 g    | Mash    | 0 min  |
| Fining      | Mech irlandzki  | 4 g    | Boil    | 0 min  |

### Notes

- Mech dodany na whirlpool  
Wyszło 12.5 blg  
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