

## #91 Petite

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **5.4**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **4 %**
- Size with trub loss **6.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **7.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **3.1 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **7.8 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount           | Yield  | EBC |
|-------|----------------------------------|------------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg       | 0.508 kg (50.1%) | 80.5 % | 3   |
| Grain | Viking Pale Ale malt             | 0.169 kg (16.7%) | 80 %   | 5   |
| Sugar | Cane (Beet) Sugar                | 0.15 kg (14.8%)  | 97 %   | 0   |
| Grain | Abbey Malt Weyermann             | 0.069 kg (6.8%)  | 75 %   | 45  |
| Grain | Słód Caramunich Typ II Weyermann | 0.047 kg (4.6%)  | 73 %   | 120 |
| Grain | Strzegom Pszeniczny              | 0.047 kg (4.6%)  | 81 %   | 6   |
| Grain | Aromatic Malt                    | 0.024 kg (2.4%)  | 78 %   | 50  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | lunga                 | 2 g    | 45 min | 11 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 21 g   | 7 min  | 3.21 %     |
| Aroma (end of boil) | East Kent Goldings    | 5.4 g  | 7 min  | 5.1 %      |
| Aroma (end of boil) | lunga                 | 0.8 g  | 7 min  | 11 %       |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM26 Belgijskie<br>Pagórki | Ale  | Slant | 50 ml  | Fermentum Mobile |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Fining      | WhirlFloc | 1.25 g | Boil    | 12 min |
| Water Agent | Kreda     | 1 g    | Mash    | 50 min |