

## B.A

- Gravity **13 BLG**
- ABV ---
- IBU **26**
- SRM **6.4**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (55.9%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (37.3%)	79 %	6
Grain	karmelowy czerwony	0.3 kg (5.6%)	75 %	60
Grain	Jęczmień palony	0.065 kg (1.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa classic belgian wittbier	Ale	Slant	250 ml	gozdawa

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	7 g	Boil	5 min
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