

## 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |       |
|--------|----------------|-----|------|-------|
| Fining | mech irlandzki | 7 g | Boil | 5 min |
|--------|----------------|-----|------|-------|