

# Belg - 1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (83.9%)	80 %	8
Grain	Monachijski	0.2 kg (3.4%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (8.4%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.08 kg (1.3%)	73 %	120
Grain	Carabelge	0.08 kg (1.3%)	80 %	30
Grain	Special B Malt	0.1 kg (1.7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.5 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	Fuggles	15 g	5 min	4.5 %
Whirlpool	Fuggles	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	50 ml	White Labs