

# Belg

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **15.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **75.6 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (37.2%)	81 %	4
Grain	Monachijski	1.1 kg (25.6%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Biscuit Malt	0.2 kg (4.7%)	79 %	45
Grain	Aroma CastleMalting	0.2 kg (4.7%)	78 %	100
Grain	Special B Malt	0.2 kg (4.7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Kent Goldings	25 g	10 min	5.5 %

## Yeasts

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

## Notes

- receptura z centrum piwowarstwa

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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