

## Belg pierwszy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **14.5**
- 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 **24.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.1%)	80 %	5
Grain	Viking Munich Malt	1 kg (17.5%)	78 %	18
Grain	Vienna Malt	1 kg (17.5%)	78 %	8
Grain	Viking malt Cookie	0.5 kg (8.8%)	80 %	50
Grain	Płatki błyskawiczne owsiane	1 kg (17.5%)	85 %	3
Grain	Strzegom Karmel 600	0.2 kg (3.5%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %
Aroma (end of boil)	Hallertau	30 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Piepsz czarny	5 g	Boil	10 min