

## Belgia obiecana

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- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.6**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.2%)	80 %	5
Grain	Żytni	2.2 kg (46.8%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Whirlpool	Mosaic	20 g	30 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Whirlpool	Nelson Sauvín	20 g	30 min	11 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Habit opata	Ale	Liquid	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	20 min