

Belgian nowy nieidealny

- Gravity **15.7 BLG**
- ABV ---
- IBU **23**
- SRM **10.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 5 kg (78.1%) | 83 % | 6 |
| Grain | Biscuit Malt | 0.7 kg (10.9%) | 79 % | 45 |
| Grain | Weyermann - Carapils | 0.5 kg (7.8%) | 78 % | 4 |
| Grain | Amber Malt | 0.2 kg (3.1%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Bramling Cross | 30 g | 60 min | 6 % |
| Aroma (end of boil) | Challenger | 20 g | 15 min | 7 % |
| Dry Hop | Hallertau mittelfruh | 50 g | 7 day(s) | 3 % |
| Dry Hop | Challenger | 30 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |

| | | | | |
|--------|-------------------|------|------|--------|
| Flavor | skórka pomarańczy | 20 g | Boil | 15 min |
|--------|-------------------|------|------|--------|