

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
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