

## Belgian Pszeniczne

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **21**
- SRM **22.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (27.3%)	79 %	10
Grain	Pszeniczny	5 kg (45.5%)	85 %	4
Grain	Strzegom Czekoladowy 400	1 kg (9.1%)	68 %	400
Grain	Płatki owsiane	2 kg (18.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	100 ml	White Labs