

Belgian Session

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.2**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.56 kg (80%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.28 kg (14.4%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.11 kg (5.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil | Saaz (Czech Republic) | 15.56 g | 60 min | 4.5 % |
| Boil | Challenger | 13.89 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|-----------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 555.56 ml | Fermentum Mobile |
| Starter | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------|-----|-----------|----------|
| Flavor | Płatki dębowe surowe | 2 g | Secondary | 7 day(s) |
| Flavor | Płatki dębowe palone | 2 g | Secondary | 7 day(s) |