

Belgian single yeast Starter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **3.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4 kg (88.9%)	79 %	4
Sugar	Candi Sugar, Clear	0.5 kg (11.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	45 g	60 min	3.7 %
Boil	Tettnang	20 g	15 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Orange peel, bitter	15 g	Boil	5 min
Flavor	Orange peel, sweet	15 g	Boil	5 min
Water Agent	Vitamin C	3 g	Mash	60 min
Water Agent	Lactic acid 80%	4.1 g	Mash	60 min

Water Agent	Calcium Chloride	8.1 g	Mash	60 min
Water Agent	Calcium Sulphate	7.3 g	Mash	60 min

Notes

- 20 litrów wody do wysładzania a do tego 2g witaminy C, lactic acid 2.4ml, calcium chloride 4.8g i calcium sulphate 4.3g. 14 litrów wody do wysładzania a do tego 1g witaminy C, lactic acid 1.7ml, calcium chloride 3.3g i calcium sulphate 3g.
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