

## Belgian speciality ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **4.1**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (86.2%)	80 %	5
Sugar	Cane (Beet) Sugar	0.8 kg (13.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	1500 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	20 min
Spice	Aframom	10 g	Boil	20 min
Spice	Imbir	5 g	Boil	20 min