

## belgian whisky beer

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **28**
- 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 **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Biscuit Malt	0.2 kg (7.1%)	50 %	45
Grain	Peat Smoked Malt	0.3 kg (10.7%)	74 %	6
Grain	special x	0.1 kg (3.6%)	75 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.6%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (3.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	60 min	8.8 %
Boil	Northern Brewer	10 g	5 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	666 ml	Fermentum Mobile