

# Belgijka #1 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg (66.7%)	79 %	8
Grain	monachijski typ I Viking Malt	0.5 kg (11.1%)	78 %	18
Grain	wiedeński Viking Malt	0.5 kg (11.1%)	79 %	11
Grain	bursztynowy cookie Viking Malt	0.5 kg (11.1%)	72 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulata	25 g	45 min	8.8 %
Whirlpool	Saaz (CZ) - granulata	30 g	0 min	4.12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	300 ml	---