

## Belgijka #2 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt           | 2 kg (44.4%)   | 79 %  | 8   |
| Grain | wiedeński Viking Malt          | 1 kg (22.2%)   | 79 %  | 11  |
| Grain | golden ale - Viking Malt       | 1 kg (22.2%)   | 80 %  | 14  |
| Grain | bursztynowy cookie Viking Malt | 0.5 kg (11.1%) | 72 %  | 70  |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Junga (PL) - granulát    | 15 g   | 60 min | 12.5 %     |
| Boil    | Lubelski (PL) - granulát | 20 g   | 0 min  | 4 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 2 g    | Boil    | 15 min |