

Belgijka przy kawie #1 - Belgijskie Pale Ale z kawą - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **8.4**
- 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 **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 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 **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.3 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	Junga (PL) - granulát	15 g	60 min	12.5 %
Aroma (end of boil)	Palisade (USA) - granulát	30 g	0 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-256	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min