

## belgijska 12

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **6.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge	0.2 kg (5%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	aramis	25 g	55 min	7.1 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### Notes

- Fermentacja burzliwa 8 dni w temperaturze około 20°C.

Fermentacja cicha 20 dni w temperaturze około 20°C.  
*Sep 24, 2019, 6:19 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.