

## Belgijski czil

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **6.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Abbey Malt Weyermann	0.25 kg (5%)	75 %	45
Grain	Carabelge	0.25 kg (5%)	80 %	30
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	35 g	15 min	13 %
Aroma (end of boil)	Chinook	50 g	0 min	13 %
Dry Hop	Chinook	100 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	120 ml	Fermentum Mobile