

## Belgijskie 2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **8.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.4 kg (72.3%)	80 %	7
Grain	Castle Abbey Malt	0.4 kg (8.5%)	75 %	45
Grain	Monachijski	0.4 kg (8.5%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (4.3%)	80 %	39
Grain	Pearl Pale Ale	0.3 kg (6.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	60 min	4 %
Boil	Styrian Goldiings	30 g	15 min	5.3 %
Boil	Saaz (Czech Republic)	15 g	3 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew Abbaye	Ale	Dry	11.5 g	fermentis

### Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min