

Belgijskie 2

- 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 Goldlings | 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 |