

# Belgijskie LIGHT

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **16**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 6 kg (73.2%)   | 79 %  | 10  |
| Grain | Żytni              | 1 kg (12.2%)   | 85 %  | 5   |
| Grain | Carabelge          | 1.2 kg (14.6%) | 80 %  | 30  |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | lunga     | 30 g   | 60 min | 8.4 %      |
| Aroma (end of boil) | Tradition | 30 g   | 5 min  | 3.8 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | ---        |