

# BSA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **10.2**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.51 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.6%)	80 %	4
Grain	Wiedeński	2 kg (35.1%)	79 %	8
Grain	Pszeniczny	0.4 kg (7%)	82 %	4
Grain	karmell-aromamalz	0.3 kg (5.3%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Azacca	20 g	90 min	10.8 %
Boil	Perle	20 g	50 min	7.1 %
Aroma (end of boil)	Azacca	10 g	7 min	10.8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	7 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	300 ml	---

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowy	10 g	Boil	7 min
Fining	Whirlfloc T	1 g	Boil	7 min