

# Francuski Piasek

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **6.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	5 kg (76.3%)	80 %	5
Grain	CM Monachijski typ I	1 kg (15.3%)	79 %	16
Grain	Abbey Castle	0.3 kg (4.6%)	80 %	45
Grain	CM Pszeniczny	0.25 kg (3.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	25 g	60 min	7.1 %
Boil	Aramis	25 g	30 min	7.1 %
Boil	Aramis	50 g	5 min	7.1 %
Dry Hop	Aramis	50 g	3 day(s)	7.1 %