

# Młodszy brat Belg

- Gravity **11.2 BLG**
- ABV ---
- IBU **35**
- SRM **7.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (81.4%)	80 %	4
Grain	Abbey Castle	0.3 kg (7%)	80 %	45
Grain	Biscuit Malt	0.3 kg (7%)	79 %	45
Grain	Carabelge	0.2 kg (4.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Admiral	15 g	10 min	14.3 %
Boil	Admiral	20 g	0 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
abey	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min