

Petite

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **4.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.5%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (30.7%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.38 kg (7.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 11 % |
| Aroma (end of boil) | Oktawia | 50 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Notes

- 8ml kw.mlekw. do zacieru
4ml kw.mlekw do wody do wysładzania - 11 l
Po gotowaniu 25 l brzeczki 10 blg
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