

# Polskie Belgijskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **10.2**
- Style **Belgian Blond 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 **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **44 C**, Time **0 min**
- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.2%)	81 %	4
Grain	Monachijski	1.5 kg (26.3%)	80 %	16
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034

Barwiący dodatek przy ostatniej przerwie

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	7.3 %
Boil	Lublin (Lubelski)	20 g	10 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min