# Kogut, który pieje najgłośniej, pierwszy skończy na patelni - Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **5.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3.4 kg *(70.8%)* | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg *(20.8%)* | 79 % | 10 |
| Grain | Cookie | 0.4 kg *(8.3%)* | 79 % | 50 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | East Kent Goldings | 30 g | 60 min | 6.8 % |
| Boil | East Kent Goldings | 30 g | 20 min | 6.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM26 Belgijskie Pagórki | Ale | Liquid | 40 ml | Fermentum Mobile |