

Special Belge Beer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **9.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (77.9%) | 82 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Castlemalting | 0.5 kg (13%) | 80 % | 20 |
| Grain | Strzegom Karmel 30 | 0.2 kg (5.2%) | 75 % | 30 |
| Grain | Special B Malt | 0.15 kg (3.9%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Flex | 4 g | 60 min | 60 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| lalbrew abbaye | Ale | Slant | 11 ml | lallemand |