

# Ale tak trochę belgijskie

- Gravity **11.4 BLG**
- ABV ---
- IBU **22**
- SRM **10.3**
- 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 **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Strzegom Monachijski typ II	0.9 kg (30%)	79 %	22
Grain	Aroma CastleMalting	0.1 kg (3.3%)	78 %	100
Grain	Biscuit Malt	0.3 kg (10%)	79 %	45
Sugar	glukoza	0.2 kg (6.7%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
abbaye	Ale	Dry	11 g	---