

# American Belgian Ale

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- Gravity **16.4 BLG**
- ABV ---
- IBU **40**
- SRM **7**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	4
Grain	Carabelge	0.5 kg (8.1%)	80 %	30
Grain	Abbey Malt Weyermann	0.5 kg (8.1%)	75 %	45
Sugar	Cukier Biały	0.2 kg (3.2%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Equinox	20 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa