

# Antwerpia

- Gravity **11 BLG**
- ABV ---
- IBU **44**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurope Pale Ale	2.5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (25%)	79 %	22
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge Malt Weyermann	0.2 kg (5%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	75 min	11 %
Boil	Willamette	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	150 ml	Wyeast Labs