

Belg Morelale

- Gravity **21.1 BLG**
- ABV ---
- IBU **36**
- SRM **14.5**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **56 C**, Time **20 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **56C**
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 4 kg (40%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2 kg (20%) | 80 % | 6 |
| Grain | Biscuit Malt | 2 kg (20%) | 79 % | 45 |
| Grain | Munich Malt | 2 kg (20%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Oktawia | 30 g | 30 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |