

# Belgia na Start!

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **3.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	3 kg (80%)	80 %	4
Grain	Viking Malt Pszczeniczny	0.5 kg (13.3%)	82 %	5
Grain	Viking Malt Żytmi	0.25 kg (6.7%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo US 2017	5 g	60 min	9 %
Boil	Comet US 2017	4 g	60 min	8.4 %
Boil	Citra US 2017	4 g	60 min	9 %
Boil	Idaho US 2017	4 g	60 min	9 %
Dry Hop	Amarillo US 2017	86 g	3 day(s)	9 %
Dry Hop	Comet US 2017	46 g	3 day(s)	8.4 %
Dry Hop	Citra US 2017	46 g	3 day(s)	9 %
Dry Hop	Idaho US 2017	46 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Liquid	1000 ml	FM

## Notes

- 1/2 warki bez dodatków  
1/2 warki z chmieleniem na zimno - może jakieś NZ?  
*Dec 9, 2018, 11:31 PM*