

## belgian ale

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (69.4%) | 80 %   | 4   |
| Grain | Pszeniczny          | 0.3 kg (8.3%)  | 85 %   | 4   |
| Grain | Monachijski         | 0.5 kg (13.9%) | 80 %   | 16  |
| Grain | Biscuit Malt        | 0.25 kg (6.9%) | 79 %   | 45  |
| Grain | Acid Malt           | 0.05 kg (1.4%) | 58.7 % | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 20 g   | 60 min | 10 %       |
| Boil    | Marynka | 8 g    | 10 min | 10 %       |

### Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| fm 26 | Ale  | Liquid | 500 ml | fm         |