

# Belgian Hoppy Ale

- Gravity **14 BLG**
- ABV ---
- IBU **49**
- SRM **8.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (66.7%)	79 %	7
Grain	Weyermann - Light Munich Malt	1 kg (22.2%)	78 %	14
Grain	Weyermann - Carabelge	0.2 kg (4.4%)	74 %	12
Grain	Weyermann - Abbey Malt	0.3 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Aroma (end of boil)	Kent Goldings	30 g	15 min	5.5 %
Aroma (end of boil)	Huell Melon	30 g	10 min	6.5 %
Aroma (end of boil)	Huell Melon	20 g	3 min	6.5 %

## Yeasts

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