

Belgian single yeast Starter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **17 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilsner (2 Row) Bel | 4 kg (88.9%) | 79 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (11.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 45 g | 60 min | 3.7 % |
| Boil | Tettnang | 20 g | 15 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|------------|
| WLP500 - Trappist Ale Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Flavor | Orange peel, bitter | 15 g | Boil | 5 min |
| Flavor | Orange peel, sweet | 15 g | Boil | 5 min |
| Water Agent | Vitamin C | 3 g | Mash | 60 min |
| Water Agent | Lactic acid 80% | 4.1 g | Mash | 60 min |

| | | | | |
|-------------|------------------|-------|------|--------|
| Water Agent | Calcium Chloride | 8.1 g | Mash | 60 min |
| Water Agent | Calcium Sulphate | 7.3 g | Mash | 60 min |

Notes

- 20 litrów wody do wysładzania a do tego 2g witaminy C, lactic acid 2.4ml, calcium chloride 4.8g i calcium sulphate 4.3g. 14 litrów wody do wysładzania a do tego 1g witaminy C, lactic acid 1.7ml, calcium chloride 3.3g i calcium sulphate 3g.
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