

Belgian Summer

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **7.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (72.7%) | 80 % | 7 |
| Grain | Biscuit Malt | 1 kg (18.2%) | 79 % | 45 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (9.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 35 g | 30 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 35 g | 10 min | 11 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 1 ml | Fermentum Mobile |