

Belgijka #5 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **7.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | pilzneński Viking Malt | 2 kg (40%) | 80 % | 4 |
| Grain | wiedeński Viking Malt | 1 kg (20%) | 79 % | 9 |
| Grain | monachijski typ II Viking Malt | 1 kg (20%) | 78 % | 22 |
| Grain | cookie (bursztynowy) Viking Malt | 0.5 kg (10%) | 72 % | 70 |
| Grain | płatki jęczmienne | 0.5 kg (10%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------------|--------|---------|------------|
| First Wort | Lubelski (PL) - granulát | 35 g | 100 min | 4.8 % |
| Whirlpool | Lubelski (PL) - granulát | 15 g | 15 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|--------|---------|------------------|
| FM28 Habit opata (1 pokolenie) | Ale | Liquid | 1000 ml | Fermentum Mobile |
|--------------------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------------------|--------|---------|--------|
| Water Agent | Kwas fosforowy 75% (zacier) | 4 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 5 g | Mash | 60 min |
| Water Agent | Gips | 4 g | Mash | 60 min |
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Other | Pożywka dla drożdży Wyest Brouwland | 5 g | Boil | 15 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=3QXXV15>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
67.5 0.0 131.0 89.9 92.6 0.073
SO42-/Cl- ratio: 1.0 Balanced PH: 5.39
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