

BELGIJSKIE

- Gravity **12.2 BLG**
- ABV ---
- IBU **32**
- SRM **8.6**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pale Ale CastleMalting | 3.4 kg (77.3%) | 80 % | 7 |
| Grain | Castle Abbey Malt | 0.4 kg (9.1%) | 75 % | 45 |
| Grain | Monachijski | 0.4 kg (9.1%) | 80 % | 16 |
| Grain | Melanoiden Malt | 0.2 kg (4.5%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 45 g | 60 min | 4.5 % |
| Boil | Styrian Goldings | 30 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 3 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew Abbaye | Ale | Dry | 11.5 g | Fermentis |