

# Belgijskie Klimaty

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- Gravity **14.5 BLG**
- ABV ---
- IBU **16**
- SRM **11.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 1.5 kg (42.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (28.6%)   | 79 %  | 22  |
| Grain | Viking melanoidynowy        | 0.5 kg (14.3%) | 75 %  | 60  |
| Grain | Abbey Castle                | 0.5 kg (14.3%) | 80 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 7 g    | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

## Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM28 | Ale  | Liquid | 100 ml | ---        |