

Belgijskie LIGHT

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **16**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 6 kg (73.2%) | 79 % | 10 |
| Grain | Żytni | 1 kg (12.2%) | 85 % | 5 |
| Grain | Carabelge | 1.2 kg (14.6%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 8.4 % |
| Aroma (end of boil) | Tradition | 30 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | --- |