

# Belgijskie Pagórki I

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **7.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Carabelge	0.25 kg (6.3%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (6.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	8.9 %
Boil	Styrian Golding	15 g	30 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	1 g	Boil	15 min
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