

Belguś Warka nr 11

- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **17.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Amber 50 Brewferm | 3 kg (60%) | 78 % | 49 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (40%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Iunga | 20 g | 50 min | 11.6 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 13.5 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 11.7 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | Mangrove Jack's |