

# Little Belg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **6.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (56.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.75 kg (23.4%)	80 %	6
Grain	Strzegom Monachijski typ II	0.4 kg (12.5%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.05 kg (1.6%)	80 %	6
Sugar	Glukoza	0.2 kg (6.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle BE-134	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe, mocno opiekane	20 g	Secondary	7 day(s)
Flavor	Suszona skórka gorzkiej pomarańczy (curacao)	10 g	Boil	20 min