

## No.15 Belgian

- Gravity **14 BLG**
- ABV ---
- IBU **7**
- SRM **4.7**
- Style **Belgian Pale Ale**

### 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **75 C**, Time **3 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **71C**
- Keep mash **3 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (68.4%)   | 80.5 % | 2   |
| Grain | Monachijski          | 1 kg (17.1%)   | 80 %   | 16  |
| Grain | Carabelge            | 0.25 kg (4.3%) | 80 %   | 30  |
| Grain | Colorado Honig       | 0.1 kg (1.7%)  | 80 %   | 12  |
| Sugar | cukier trzciniowy    | 0.5 kg (8.5%)  | 90 %   | 0   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Strisselspalt | 25 g   | 30 min   | 1.4 %      |
| Boil    | fantasia      | 10 g   | 60 min   | 4.3 %      |
| Dry Hop | Strisselspalt | 25 g   | 3 day(s) | 1.4 %      |

### Yeasts

| Name               | Type | Form | Amount | Laboratory    |
|--------------------|------|------|--------|---------------|
| Belgian Tripel M31 | Ale  | Dry  | 10 g   | mangrove jack |