

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 trzciny | 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 |