

Petite

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **4.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.5%)	81 %	4
Grain	Strzegom Pszeniczny	1.5 kg (30.7%)	81 %	6
Grain	Abbey Malt Weyermann	0.38 kg (7.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %
Aroma (end of boil)	Oktawia	50 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Notes

- 8ml kw.mlekw. do zacieru
4ml kw.mlekw do wody do wysładzania - 11 l
Po gotowaniu 25 l brzeczki 10 blg
May 13, 2020, 12:26 PM