

## pierwsze warki na nowej zabawce

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **7.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **42.9 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (90.9%)	80 %	5.5
Grain	Słód Caramunich Typ II Weyermann	0.7 kg (6.4%)	73 %	120
Grain	Biscuit Malt	0.3 kg (2.7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Tradition	50 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP023 - Burton Ale Yeast	Ale	Liquid	1500 ml	White Labs
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	1500 ml	White Labs