

## Special Belge Beer

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **9.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (77.9%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Castlemalting	0.5 kg (13%)	80 %	20
Grain	Strzegom Karmel 30	0.2 kg (5.2%)	75 %	30
Grain	Special B Malt	0.15 kg (3.9%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4 g	60 min	60 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lalbrew abbaye	Ale	Slant	11 ml	lallemand