

#91 Petite

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **5.4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **4 %**
- Size with trub loss **6.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **7.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **3.1 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **7.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|------------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 0.508 kg (50.1%) | 80.5 % | 3 |
| Grain | Viking Pale Ale malt | 0.169 kg (16.7%) | 80 % | 5 |
| Sugar | Cane (Beet) Sugar | 0.15 kg (14.8%) | 97 % | 0 |
| Grain | Abbey Malt Weyermann | 0.069 kg (6.8%) | 75 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.047 kg (4.6%) | 73 % | 120 |
| Grain | Strzegom Pszeniczny | 0.047 kg (4.6%) | 81 % | 6 |
| Grain | Aromatic Malt | 0.024 kg (2.4%) | 78 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 2 g | 45 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 21 g | 7 min | 3.21 % |
| Aroma (end of boil) | East Kent Goldings | 5.4 g | 7 min | 5.1 % |
| Aroma (end of boil) | lunga | 0.8 g | 7 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |
| Water Agent | Kreda | 1 g | Mash | 50 min |