

#94 Belgian Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 800 ml | Fermentum Mobile |

Notes

- 28/11/2021 Warzenie
Zadanie drożdży w 16C

ok. 4 lub 5 dni w 15C, potem po stopień na dzień w górę.
Ok. 9 dnia już pokojowa ~21-22C

na 09/12/21 - 11 dzień fermentacji:
82 % att., 5% alk, pyszne fenole
Dec 9, 2021, 6:38 PM