

# Amerykańska belgijka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **66 C**, Time **74 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **74 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 3.5 kg (81.4%) | 81 %  | 4   |
| Grain | Monachijski           | 0.5 kg (11.6%) | 80 %  | 16  |
| Grain | cookie                | 0.1 kg (2.3%)  | 80 %  | 45  |
| Grain | strzegom caramel pale | 0.2 kg (4.7%)  | 70 %  | 6   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 24 g   | 15 min   | 11 %       |
| Whirlpool | Simcoe | 30 g   | 5 min    | 13.2 %     |
| Dry Hop   | Simcoe | 70 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |       |     |      |        |
|-------------|-------|-----|------|--------|
| Water Agent | H3PO4 | 5 g | Mash | 74 min |
|-------------|-------|-----|------|--------|