

## Belg - 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (77.5%)	80 %	8
Grain	Monachijski	0.2 kg (3.9%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (9.7%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.08 kg (1.6%)	73 %	120
Grain	Carabelge	0.08 kg (1.6%)	80 %	30
Grain	Special B Malt	0.05 kg (1%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.25 kg (4.8%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.5 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	Fuggles	15 g	5 min	4.5 %
Whirlpool	Fuggles	15 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP550 - Belgian Ale Yeast	Ale	Slant	50 ml	White Labs
----------------------------	-----	-------	-------	------------