

## Belg

- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **5.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (14.3%)	--- %	6
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	--- %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	40 min	12 %
Boil	hallertauer taurus	25 g	20 min	12 %
Boil	hallertauer taurus	25 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile