

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 |