

Belg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **10.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (19.1%)	79 %	10
Grain	Strzegom Monachijski typ II	1.3 kg (24.8%)	79 %	22
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	315
Grain	Płatki owsiane	0.436 kg (8.3%)	85 %	3
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %
Boil	Styrian Golding	10 g	20 min	3.6 %
Boil	Hallertauer mittelfruh	10 g	20 min	3 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Hallertauer mittelfruh	10 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- Może na cichą dam bretty? żeby rozruszać przed Qadrupplem
Aug 31, 2017, 8:01 PM