

# Belg Aurora

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **14.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt        | 1.23 kg (35.4%) | 80 %   | 5    |
| Grain | Briess - Pilsen Malt        | 0.42 kg (12.1%) | 80.5 % | 2    |
| Grain | Strzegom Monachijski typ I  | 0.1 kg (2.9%)   | 79 %   | 16   |
| Grain | Strzegom Pszeniczny         | 0.59 kg (17%)   | 81 %   | 6    |
| Grain | Special W Malt              | 0.14 kg (4%)    | 65.2 % | 315  |
| Grain | Strzegom Wiedeński          | 0.23 kg (6.6%)  | 79 %   | 10   |
| Grain | Żytmi                       | 0.63 kg (18.2%) | 85 %   | 8    |
| Sugar | Cane (Beet) Sugar           | 0.1 kg (2.9%)   | 100 %  | 0    |
| Grain | Strzegom Czekoladowy ciemny | 0.03 kg (0.9%)  | 68 %   | 1200 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | hbc 472 | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | Aurora  | 4.28 g | 1 min  | 8.5 %      |
| Aroma (end of boil) | hbc 472 | 4.28 g | 1 min  | 11 %       |

## Yeasts

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

|                           |     |        |          |             |
|---------------------------|-----|--------|----------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 28.57 ml | Wyeast Labs |
|---------------------------|-----|--------|----------|-------------|