

## belgian ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (69.4%)	80 %	4
Grain	Pszeniczny	0.3 kg (8.3%)	85 %	4
Grain	Monachijski	0.5 kg (13.9%)	80 %	16
Grain	Biscuit Malt	0.25 kg (6.9%)	79 %	45
Grain	Acid Malt	0.05 kg (1.4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	10 %
Boil	Marynka	8 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 26	Ale	Liquid	500 ml	fm