

Belgian Hoppy Ale

- Gravity **14 BLG**
- ABV ---
- IBU **49**
- SRM **8.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **20 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (66.7%) | 79 % | 7 |
| Grain | Weyermann - Light Munich Malt | 1 kg (22.2%) | 78 % | 14 |
| Grain | Weyermann - Carabelge | 0.2 kg (4.4%) | 74 % | 12 |
| Grain | Weyermann - Abbey Malt | 0.3 kg (6.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |
| Aroma (end of boil) | Kent Goldings | 30 g | 15 min | 5.5 % |
| Aroma (end of boil) | Huell Melon | 30 g | 10 min | 6.5 % |
| Aroma (end of boil) | Huell Melon | 20 g | 3 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |