

## Belgian nowy nieidealny

- Gravity **15.7 BLG**
- ABV ---
- IBU **23**
- SRM **10.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp    | 5 kg (78.1%)   | 83 %  | 6   |
| Grain | Biscuit Malt         | 0.7 kg (10.9%) | 79 %  | 45  |
| Grain | Weyermann - Carapils | 0.5 kg (7.8%)  | 78 %  | 4   |
| Grain | Amber Malt           | 0.2 kg (3.1%)  | 75 %  | 65  |

### Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Bramling Cross       | 30 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Challenger           | 20 g   | 15 min   | 7 %        |
| Dry Hop             | Hallertau mittelfruh | 50 g   | 7 day(s) | 3 %        |
| Dry Hop             | Challenger           | 30 g   | 7 day(s) | 7 %        |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 15 min |

|        |                   |      |      |        |
|--------|-------------------|------|------|--------|
| Flavor | skórka pomarańczy | 20 g | Boil | 15 min |
|--------|-------------------|------|------|--------|