

Belgian Sison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2.2 kg (59.5%) | 80 % | 5 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (13.5%) | 78 % | 8 |
| Grain | Strzegom Pszeniczny | 0.5 kg (13.5%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (13.5%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | laguna | 15 g | 80 min | 10 % |
| Boil | Tettnang | 15 g | 5 min | 4 % |
| Boil | callista | 25 g | 5 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |