

Belgijka #3 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **8.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt | 3 kg (63.8%) | 79 % | 8 |
| Grain | monachijski typ II Viking Malt | 0.5 kg (10.6%) | 78 % | 22 |
| Grain | golden ale - Viking Malt | 0.5 kg (10.6%) | 80 % | 14 |
| Grain | bursztynowy cookie Viking Malt | 0.5 kg (10.6%) | 72 % | 70 |
| Grain | pszeniczny Viking Malt | 0.2 kg (4.3%) | 84 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 10 g | 60 min | 12.5 % |
| Boil | Lubelski (PL) - granulát | 15 g | 20 min | 3.8 % |
| Aroma (end of boil) | Lubelski (PL) - granulát | 15 g | 5 min | 3.8 % |

Yeasts

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

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 500 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 15 min |
| Water Agent | kwask mlekowy 80% | 5 g | Mash | 70 min |
| Water Agent | chlerek wapnia | 3 g | Mash | 70 min |

Notes

- Profil wody:
Ca+2 Mg+2 Na+ Cl- SO4-2 HCOAlkalinity Residual
149.2 20.0 6.0 66.7 46.0 192.3 284.4 139.0

SO42-/Cl- ratio: 0.6 Malty

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XRXXN5T>
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