

Belgijskie ciasteczko

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **6.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.25 kg (4.5%)	79 %	45
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Sugar	Candi Sugar, Clear	0.25 kg (4.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Palisade	20 g	30 min	7.5 %
Boil	Palisade	15 g	15 min	7.5 %
Boil	Equinox	10 g	15 min	13.1 %
Boil	Palisade	15 g	5 min	7.5 %
Boil	Equinox	15 g	5 min	13.1 %
Boil	Equinox	25 g	0 min	13.1 %
Dry Hop	Palisade	50 g	3 day(s)	7.5 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	125 ml	Fermentum Mobile