

# Czyszczenie magazynu

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **7.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (75%)	85 %	7
Grain	Strzegom Monachijski typ I	0.3 kg (8.3%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (8.3%)	75 %	45
Grain	Carabelge	0.3 kg (8.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Aroma (end of boil)	Willamette	20 g	15 min	5 %
Aroma (end of boil)	Willamette	10 g	5 min	5 %
Aroma (end of boil)	Oktawia	10 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa belgian trappist ale yeast	Ale	Dry	7 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min