

Drugie Belgijskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **9.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (22.2%) | 79 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (11.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Oktawia D | 30 g | 60 min | 7.1 % |
| Aroma (end of boil) | Summit | 30 g | 5 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 200 ml | --- |