

Hoppy Belgijka #7 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Castle Malting	3 kg (71.4%)	80 %	9
Grain	monachijski typ II Viking Malt	0.5 kg (11.9%)	78 %	22
Grain	Biscuit® Castle Malting	0.5 kg (11.9%)	77 %	50
Grain	Cara Gold Castle Malting	0.2 kg (4.8%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski (Polishhops) - granulata	30 g	100 min	2.6 %
Boil	Lubelski (Polishhops) - granulata	15 g	20 min	2.6 %
Aroma (end of boil)	Lubelski (Polishhops) - granulata	155 g	5 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów (2 pokolenie)	Ale	Slant	400 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	60 min
Water Agent	Chlorek wapnia	4 g	Mash	60 min
Water Agent	Gips	4 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Other	siarczan cynku	2 g	Boil	0 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=T0XZZXQ>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 57.8 0.0 131.0 74.1 90.8 38.767
 Mash pH *: 5.46
 SO42-/Cl- ratio: 1.2 Balanced
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