

# Klasztor Szał(Ma)lin #2 10l

- Gravity **17.7 BLG**
- ABV ---
- IBU **39**
- SRM **14.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (50%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (11.5%)	79 %	10
Grain	Strzegom czerwony	0.5 kg (19.2%)	75 %	50
Adjunct	Sok malinowy	0.5 kg (19.2%)	100 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	4.4 %
Boil	Perle	20 g	45 min	4.4 %
Boil	Perle	20 g	10 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis