

# Lekki Belg

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **13**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - CaraBohemian	0.4 kg (5.8%)	75 %	200
Grain	Amber Malt	0.6 kg (8.7%)	75 %	43
Grain	Strzegom Monachijski typ I	0.4 kg (5.8%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (29%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (29%)	80 %	5
Grain	Płatki owsiane	1 kg (14.5%)	85 %	3
Sugar	Candi Sugar, Amber	0.5 kg (7.2%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	24 g	50 min	13 %
Boil	Oktawia	16 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Lager	Slant	300 ml	Fermentu Mobile
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