

# Pielgrzym

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **6.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.4 kg (77.3%)	80 %	4
Grain	Abbey	0.4 kg (9.1%)	79 %	45
Grain	Monachijski	0.4 kg (9.1%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (4.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	60 min	4 %
Boil	Styrian Goldings	30 g	15 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

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