

Polskie Belgijskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **10.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **44 C**, Time **0 min**
- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|--------|------|
| Grain | Pilzneński | 4 kg (70.2%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (26.3%) | 80 % | 16 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |
| Grain | Carafa III | 0.1 kg (1.8%) | 70 % | 1034 |

Barwiący dodatek przy ostatniej przerwie

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 70 min | 7.3 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |