

# Powrót do Antwerpii

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- Gravity **16.6 BLG**
- ABV ---
- IBU **25**
- SRM **10.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (7.1%)	75 %	45
Grain	Melanoiden Malt	0.5 kg (7.1%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	55 min	5.5 %
Boil	Kent Goldings	50 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	---