

Sesyjne belgijskie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **7.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (90%) | 81 % | 4 |
| Grain | Cookie Viking | 0.3 kg (6%) | 70 % | 25 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (4%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12.5 % |
| Boil | Styrian Golding | 20 g | 10 min | 3.6 % |
| Whirlpool | Styrian Golding | 30 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 100 ml | Fermentum Mobile |