

# Styrian Belgian

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **5**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (94.3%)	81 %	4
Grain	Cookie	0.3 kg (5.7%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Styrian Golding	20 g	10 min	3.6 %
Whirlpool	Styrian Golding	50 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	80 ml	Fermentum Mobile