Wół belgijski

- Gravity **11.6 BLG**
- ABV **---**
- IBU **43**
- SRM **7.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg *(62.5%)*	85 %	7
Grain	Strzegom Monachijski typ I	1 kg *(25%)*	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg *(7.5%)*	75 %	45
Grain	Carabelge Weyermann	0.2 kg *(5%)*	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.6 %
Boil	Kent Goldings	30 g	20 min	5.7 %
Dry Hop	Cascade	30 g	14 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.