

## #17 Petite

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **21**
- SRM **6.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (90.9%)	80 %	8
Grain	Pszeniczny	0.2 kg (6.1%)	85 %	4
Grain	Special B Malt	0.1 kg (3%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	30 g	10 min	3.6 %
Boil	lunga	10 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min

### Notes

- Starter drożdżowy 48h, 1 litr

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

May 14, 2019, 7:53 PM