

#26 Lite Black Belgian Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **33**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (50%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (16.7%) | 79 % | 45 |
| Grain | Karmelowy Czerwony | 0.26 kg (8.7%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.17 kg (5.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.07 kg (2.3%) | 70 % | 299 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (10%) | 70 % | 1024 |
| Sugar | Cukier | 0.2 kg (6.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 5 g | 60 min | 8.9 % |
| Boil | Hallertau Blanc | 10 g | 40 min | 8.9 % |
| Boil | Hallertau Blanc | 15 g | 20 min | 8.9 % |
| Dry Hop | Mosaic | 30 g | 1 day(s) | 10 % |
| Dry Hop | Sorachi Ace | 30 g | 1 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Slant | 150 ml | Mangrove Jack's |