

## #8 BELGIA [1]

- Gravity **12.1 BLG**
- ABV ---
- IBU **27**
- SRM **7.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.25 kg (78%)	80 %	4
Grain	Castle Abbey Malt	0.5 kg (9.2%)	75 %	45
Grain	Monachijski	0.5 kg (9.2%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (3.7%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	56 g	60 min	4.5 %
Boil	Styrian Goldings	37 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	125 ml	Wyeast Labs