

# Amerykańska belgijka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **5.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **66 C**, Time **74 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **74 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (81.4%)	81 %	4
Grain	Monachijski	0.5 kg (11.6%)	80 %	16
Grain	cookie	0.1 kg (2.3%)	80 %	45
Grain	strzegom caramel pale	0.2 kg (4.7%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	24 g	15 min	11 %
Whirlpool	Simcoe	30 g	5 min	13.2 %
Dry Hop	Simcoe	70 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	H3PO4	5 g	Mash	74 min
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