

# Antwerpia

- Gravity **11 BLG**
- ABV ---
- IBU **44**
- SRM **8.8**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Malteurope Pale Ale         | 2.5 kg (62.5%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (25%)     | 79 %  | 22  |
| Grain | Abbey Malt Weyermann        | 0.3 kg (7.5%)  | 75 %  | 45  |
| Grain | Carabelge Malt Weyermann    | 0.2 kg (5%)    | 75 %  | 35  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Iunga      | 25 g   | 75 min | 11 %       |
| Boil    | Willamette | 30 g   | 15 min | 5 %        |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory  |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale  | Liquid | 150 ml | Wyeast Labs |