

## Belg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.8**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (21.3%)	85 %	3
Grain	Pszeniczny	1.2 kg (25.5%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (2.1%)	75 %	45
Grain	Pilzneński	2.4 kg (51.1%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	60 min
Spice	curacao	20 g	Boil	60 min