

# Belg Aurora

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **14.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.23 kg (35.4%)	80 %	5
Grain	Briess - Pilsen Malt	0.42 kg (12.1%)	80.5 %	2
Grain	Strzegom Monachijski typ I	0.1 kg (2.9%)	79 %	16
Grain	Strzegom Pszeniczny	0.59 kg (17%)	81 %	6
Grain	Special W Malt	0.14 kg (4%)	65.2 %	315
Grain	Strzegom Wiedeński	0.23 kg (6.6%)	79 %	10
Grain	Żytni	0.63 kg (18.2%)	85 %	8
Sugar	Cane (Beet) Sugar	0.1 kg (2.9%)	100 %	0
Grain	Strzegom Czekoladowy ciemny	0.03 kg (0.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 472	10 g	60 min	11 %
Aroma (end of boil)	Aurora	4.28 g	1 min	8.5 %
Aroma (end of boil)	hbc 472	4.28 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Abbey II	Ale	Liquid	28.57 ml	Wyeast Labs
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