

belgian ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (69.4%) | 80 % | 4 |
| Grain | Pszeniczny | 0.3 kg (8.3%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (13.9%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.25 kg (6.9%) | 79 % | 45 |
| Grain | Acid Malt | 0.05 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 8 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| fm 26 | Ale | Liquid | 500 ml | fm |