

Belgian Starter

- Gravity **10 BLG**
- ABV ---
- IBU **28**
- SRM **13.8**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (76.9%) | 80.5 % | 6 |
| Grain | Aroma CastleMalting | 0.5 kg (15.4%) | 78 % | 100 |
| Grain | Fawcett - Pale Crystal | 0.25 kg (7.7%) | 72.8 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 20 ml | Fermentum Mobile |