

Belgijka Polska - Karminowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | pilzneński Viking Malt | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | wiedeński Viking Malt | 1.5 kg (25%) | 79 % | 9 |
| Grain | monachijski typ II Viking Malt | 1 kg (16.7%) | 78 % | 22 |
| Grain | cookie (bursztynowy) Viking Malt | 0.5 kg (8.3%) | 72 % | 70 |
| Grain | płatki jęczmienne | 0.5 kg (8.3%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Lubelski (PL) - granulát | 50 g | 60 min | 4.8 % |
| Aroma (end of boil) | Lubelski (PL) - granulát | 20 g | 5 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|--------|------------|------------------|
| FM28 Habit opata (1 pokolenie) | Ale | Liquid | 1045.45 ml | Fermentum Mobile |
|--------------------------------|-----|--------|------------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2.09 g | Boil | 15 min |