

Belgijka przy kawie #1 - Belgijskie Pale Ale z kawą - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **8.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt | 3 kg (66.7%) | 79 % | 8 |
| Grain | monachijski typ I Viking Malt | 0.5 kg (11.1%) | 78 % | 18 |
| Grain | wiedeński Viking Malt | 0.5 kg (11.1%) | 79 % | 11 |
| Grain | bursztynowy cookie Viking Malt | 0.5 kg (11.1%) | 72 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 15 g | 60 min | 12.5 % |
| Aroma (end of boil) | Palisade (USA) - granulát | 30 g | 0 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Fermentis BE-256 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 15 min |