

Czyszczenie magazynu

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **7.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 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)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (75%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (8.3%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (8.3%) | 75 % | 45 |
| Grain | Carabelge | 0.3 kg (8.3%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 7.1 % |
| Aroma (end of boil) | Willamette | 20 g | 15 min | 5 % |
| Aroma (end of boil) | Willamette | 10 g | 5 min | 5 % |
| Aroma (end of boil) | Oktawia | 10 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|------------|
| Gozdawa belgian trappist ale yeast | Ale | Dry | 7 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |