

# Hoppy Belgian

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active VM	1.2 kg (33.3%)	81 %	4
Grain	Viking Pale Ale malt	1.2 kg (33.3%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1.2 kg (33.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Whirlpool	Mosaic	50 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1 ml	Fermentum Mobile
FM23	Ale	Liquid	1 ml	---