

Little Belg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **6.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.8 kg (56.3%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (23.4%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (12.5%) | 79 % | 22 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.6%) | 80 % | 6 |
| Sugar | Glukoza | 0.2 kg (6.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 65 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| SafAle BE-134 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|----------|
| Flavor | Płatki dębowe, mocno opiekane | 20 g | Secondary | 7 day(s) |
| Flavor | Suszona skórka gorzkiej pomarańczy (curacao) | 10 g | Boil | 20 min |