

Młodszy brat Belg

- Gravity **11.2 BLG**
- ABV ---
- IBU **35**
- SRM **7.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (81.4%) | 80 % | 4 |
| Grain | Abbey Castle | 0.3 kg (7%) | 80 % | 45 |
| Grain | Biscuit Malt | 0.3 kg (7%) | 79 % | 45 |
| Grain | Carabelge | 0.2 kg (4.7%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Boil | Admiral | 15 g | 10 min | 14.3 % |
| Boil | Admiral | 20 g | 0 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| abey | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 10 min |