

## No.15 Belgian

- Gravity **14 BLG**
- ABV ---
- IBU **7**
- SRM **4.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **75 C**, Time **3 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **71C**
- Keep mash **3 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (68.4%)	80.5 %	2
Grain	Monachijski	1 kg (17.1%)	80 %	16
Grain	Carabelge	0.25 kg (4.3%)	80 %	30
Grain	Colorado Honig	0.1 kg (1.7%)	80 %	12
Sugar	cukier trzciny	0.5 kg (8.5%)	90 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	25 g	30 min	1.4 %
Boil	fantasia	10 g	60 min	4.3 %
Dry Hop	Strisselspalt	25 g	3 day(s)	1.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Tripel M31	Ale	Dry	10 g	mangrove jack