

## Special Belge Beer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **9.4**
- Style **Belgian Pale 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 **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                                             | Amount         | Yield  | EBC |
|-------|--------------------------------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt                              | 3 kg (77.9%)   | 82 %   | 4   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Castlemalting | 0.5 kg (13%)   | 80 %   | 20  |
| Grain | Strzegom Karmel 30                               | 0.2 kg (5.2%)  | 75 %   | 30  |
| Grain | Special B Malt                                   | 0.15 kg (3.9%) | 65.2 % | 315 |

### Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | Flex | 4 g    | 60 min | 60 %       |

### Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Ialbrew abbaye | Ale  | Slant | 11 ml  | Iallemmand |