

## #8 Belg 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **10.2**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 1.7 kg (36.2%) | 81 %   | 4   |
| Grain | Monachijski        | 1.2 kg (25.5%) | 80 %   | 16  |
| Grain | Strzegom Wiedeński | 1.2 kg (25.5%) | 79 %   | 10  |
| Grain | Aromatic Malt      | 0.2 kg (4.3%)  | 78 %   | 51  |
| Grain | Biscuit Malt       | 0.2 kg (4.3%)  | 79 %   | 45  |
| Grain | Special B Malt     | 0.2 kg (4.3%)  | 65.2 % | 315 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 25 g   | 60 min | 7 %        |
| Boil    | First Gold | 25 g   | 10 min | 7.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |