

# Belgoträff - Michel

## Selected Style and Target Specs

16B-Belgian And French Ale-Belgian Pale Ale

Minimum OG:	1.048 SG	Maximum OG:	1.054 SG
Minimum FG:	1.010 SG	Maximum FG:	1.014 SG
Minimum IBU:	20 IBU	Maximum IBU:	30 IBU
Minimum Color:	8.0 SRM	Maximum Color:	14.0 SRM

## Recipe Overview

Wort Volume Before Boil:	25.00 l	Wort Volume After Boil:	22.00 l
Volume Transferred:	22.00 l	Water Added To Fermenter:	0 ml
Volume At Pitching:	22.00 l	Volume Of Finished Beer:	21.00 l
Expected Pre-Boil Gravity:	1.039 SG	Expected OG:	1.045 SG
Expected FG:	1.010 SG	Apparent Attenuation:	77.5 %
Expected ABV:	4.6 %	Expected ABW:	3.6 %
Expected IBU: (using Tinseth):	31.9 IBU	Expected Color: (using Morey):	2.6 SRM
BU:GU ratio:	0.71	Approx Color:	
Mash Efficiency:	70.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	27 °C		

## Fermentables

Ingredient	Amount	%	MCU	When
German Pilsner Malt	4.500 kg	100.0 %	2.2	In Mash/Steeped

## Hops

Variety	Alpha	Amount	IBU	Form	When
Czech Saaz	3.5 %	20 g	5.6	Loose Whole Hops	In Mash
NZ Pacific Gem	15.7 %	11 g	21.9	Loose Pellet Hops	60 Min From End
Czech Saaz	3.9 %	16 g	4.3	Loose Whole Hops	20 Min From End

## Other Ingredients

Ingredient	Amount	When
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## Yeasts

Yeast Strain	Amount	Used
Wyeast 3787-Trappist High Gravity	1 pack	

## Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

## Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (67C/152F) 90min w/Mash

Step Type	Temperature	Duration
Rest at	67 °C	90
Rest at	70 °C	15

## Recipe Notes

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