

Sweeper

an All Grain Belgian Pale Ale by Matias

Fermentables

Amount	Fermentable	Use
1.8 kg	Pale Ale (BE)	Mash
1.4 kg	Munich (BE)	Mash
0.5 kg	Muscovado sugar	Boil
0.5 kg	Aromatic (BE)	Mash
0.15 kg	Cara 20L (BE)	Mash

Hops

Amount	Hop	Time
28.0 g	Northern Brewer (DE)	90 min
19.0 g	Saaz (CZ)	90 min
28.0 g	Saaz (CZ)	15 min

Yeasts

Name	Lab/Product
FM28 Habit Obata	

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	67.0 °C	60 min
Mash-Out	Infusion	77.0 °C	30 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.056 ↑	1.013	38 ↑
ABV	Color	Balance
5.6% ↑	11 SRM	Bitter ↑

