

- Gravity **13.8 BLG**
- ABV ---
- IBU **25**
- SRM **8.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **60 C**, Time **15 min**
- Temp **67 C**, Time **120 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **15 min** at **60C**
- Keep mash **120 min** at **67C**
- Keep mash **2 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Best Pilsen Malt               | 3.5 kg (62.5%) | 80.5 % | 3.5 |
| Grain | Weyermann - Pale Wheat Malt    | 0.25 kg (4.5%) | 85 %   | 4   |
| Grain | Bestmalz - Cara Munich Type II | 0.25 kg (4.5%) | 75 %   | 120 |
| Grain | Weyermann - Abbey Malt         | 0.1 kg (1.8%)  | 50 %   | 45  |
| Grain | Weyermann - munich malt type 2 | 1.5 kg (26.8%) | 85 %   | 23  |

### Hops

| Use for             | Name                   | Amount  | Time   | Alpha acid |
|---------------------|------------------------|---------|--------|------------|
| Boil                | Marynka                | 19.73 g | 35 min | 10.5 %     |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g    | 10 min | 4.7 %      |
| Aroma (end of boil) | Huell Melon            | 15 g    | 10 min | 7.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |        |         |                  |
|----------------------------|-----|--------|---------|------------------|
| FM26 Belgijskie<br>Pagórki | Ale | Liquid | 1500 ml | Fermentum Mobile |
|----------------------------|-----|--------|---------|------------------|

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 2.5 g  | Boil    | 5 min |