

## #42 Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **11.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński          | 1.6 kg (36.4%) | 81 %   | 4   |
| Grain | Monachijski         | 1.1 kg (25%)   | 80 %   | 16  |
| Grain | Strzegom Wiedeński  | 1 kg (22.7%)   | 79 %   | 10  |
| Grain | Biscuit Malt        | 0.3 kg (6.8%)  | 79 %   | 45  |
| Grain | Aroma CastleMalting | 0.2 kg (4.5%)  | 78 %   | 100 |
| Grain | Special B Malt      | 0.2 kg (4.5%)  | 65.2 % | 315 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 20 g   | 50 min | 5.8 %      |
| Boil    | East Kent Goldings | 25 g   | 15 min | 5.4 %      |
| Boil    | Challenger         | 5 g    | 5 min  | 5.8 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 250 ml | Fermentum Mobile |

## Notes

- Starter drożdżowy 1500ml 8BLG na mieszadle  
*Jul 2, 2018, 10:56 PM*