

# Ale pal Belgia 2018

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **6.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (25%)	79 %	16
Grain	red ale	0.3 kg (5%)	85 %	70
Grain	Biscuit Malt	0.2 kg (3.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	10 min	4.5 %
Boil	First Gold	35 g	55 min	7.5 %