

Apricot Belgian Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **7.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | CastleMalting Pale Ale | 1.5 kg (57.7%) | 80 % | 6 |
| Grain | CastleMalting Monachijski | 0.6 kg (23.1%) | 80 % | 15 |
| Grain | CastleMalting Abbey | 0.25 kg (9.6%) | 75 % | 45 |
| Grain | Weyermann Carabelge | 0.25 kg (9.6%) | 80 % | 33 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 5.25 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|---|---|--------|-----------|----------|
| Water Agent | Brewferm Chlorek wapnia 33% | 1.5 g | Mash | 60 min |
| przy 3g chlorku wapnia potrzebne jest 6,8 ml roztworu | | | | |
| Water Agent | Gips piwowarski | 1 g | Mash | 60 min |
| Water Agent | Kwas mlekowy | 0.5 g | Boil | 60 min |
| 1 ml | | | | |
| Fining | Whirlfloc | 0.63 g | Boil | 5 min |
| pH brzeczki powinno być w zakresie 5.0-5.5 | | | | |
| 1.25g to pół tabletki | | | | |
| Fining | Mangrove Jack's Liquid Beer Finings | 10 g | Secondary | 1 day(s) |
| 24h przed butelkowaniem | | | | |
| Flavor | Leonce BlancApricot - Puree z moreli | 1000 g | Secondary | 5 day(s) |
| Flavor | Natural Expert Morela naturalna suszona na słońcu | 500 g | Secondary | 5 day(s) |
| Mrożona dwa tygodnie. Przed wrzuceniem na cichą podpiekana 30 min w 110 st. C i zmielona do puree | | | | |
| Fining | Witamina C | 2 g | Bottling | --- |
| Flavor | Ksylitol | 130 g | Bottling | --- |
| Na 5l piwa dodałem 65g | | | | |