

# Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **7.1**
- 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 **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1 kg (41.7%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (41.7%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.4 kg (16.7%) | 75 %  | 30  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 10 min | 5.1 %      |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory  |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale  | Liquid | 50 ml  | Wyeast Labs |