

# Belgian Pale Ale 13 BLG z Homebrewing

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (47.1%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (23.5%)	79 %	16
Grain	Abbey Malt Weyermann	1.5 kg (17.6%)	75 %	45
Grain	Carabelge	1 kg (11.8%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	80 g	60 min	3.6 %
Aroma (end of boil)	Styrian Golding	45 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	32 ml	Fermentum Mobile