

# Belgian Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **13.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (65.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (23.5%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (4.7%)	78 %	4
Grain	Weyermann Specjal W	0.25 kg (5.9%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	fusion	10 g	30 min	6.4 %
Boil	fusion	20 g	15 min	6.4 %
Boil	fusion	20 g	0 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11.5 g	Gozdawa