

## Belgian Pale Ale 2

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- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **9.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Biscuit Malt	1 kg (22.2%)	79 %	50
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	55 min	7 %
Boil	Challenger	25 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.5 g	Fermentis