

## Belgian Pale Ale #2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **6.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **9 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.84 kg (30.5%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (33.1%)	80 %	5
Grain	Pszeniczny	0.7 kg (11.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.6 kg (9.9%)	75 %	45
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Cara Blonde - Castle Malting	0.3 kg (5%)	78 %	20
Grain	Aromatic Malt	0.2 kg (3.3%)	78 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	40 min	12.5 %
Boil	lunga	18 g	15 min	12.5 %
Aroma (end of boil)	Chinook PL	30 g	3 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	160 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.5 g	Boil	12 min