

# Belgian Pale Ale 23L

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (53.8%)	85 %	6.5
Grain	Strzegom Monachijski typ I	1.5 kg (23.1%)	79 %	16
Grain	Abbey Malt Weyermann	1 kg (15.4%)	75 %	45
Grain	Carabelge	0.5 kg (7.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	55 min	7.6 %
Boil	Styrian Golding	50 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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## Notes

- Fermentacja burzliwa ok 10 dni  
Fermentacja cicha ok. 20 dni  
*May 10, 2017, 9:48 PM*