

# Belgian Pale Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **7.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (61.2%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (25.5%)	79 %	16
Grain	Biscuit Malt	0.8 kg (8.2%)	79 %	45
Grain	Carahell	0.5 kg (5.1%)	77 %	26