

# Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **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 **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (55.3%)	80 %	7.5
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	14
Grain	Abbey Malt Weyermann	0.6 kg (12.8%)	75 %	45
Grain	Carabelge	0.4 kg (8.5%)	80 %	45
Grain	Viking melanoidynowy	0.1 kg (2.1%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	8.8 %
Boil	Fuggles	25 g	15 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

## Extras

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