

Belgian Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (48.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.1%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (12.1%) | 79 % | 10 |
| Grain | Carabelge | 1.5 kg (18.2%) | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 0.75 kg (9.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Sladek | 25 g | 60 min | 6 % |
| Boil | Sladek | 50 g | 20 min | 6 % |
| Aroma (end of boil) | Willamette | 50 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 45 ml | Fermentum Mobile |