

Belgian Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **6.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Ale malt | 3 kg (62.5%) | 80 % | 5 |
| Grain | Monachijski | 1.2 kg (25%) | 80 % | 16 |
| Grain | Abbey Castle | 0.31 kg (6.5%) | 80 % | 45 |
| Grain | Caramunich® typ I | 0.05 kg (1%) | 73 % | 80 |
| Grain | Carabelge | 0.18 kg (3.8%) | 80 % | 30 |
| Grain | Karmelowy Jasny 30EBC | 0.06 kg (1.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 55 min | 7.7 % |
| Boil | Perle | 13 g | 20 min | 7 % |
| Boil | Perle | 17 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|---------|------|
| Water Agent | Chlorek wapnia 33% (10ml) | 5 g | Mash | --- |
| Water Agent | Kwas mlekowy | 1 g | Mash | --- |

Notes

- Woda z kranu, przegotowana.
z paczki 30g Perle na wadze 15g+21g
1,5 ml kwasu mlekowego do zacierania, 1 ml do wyładzania
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