

## belgian pale ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **5.5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3.5 kg (74.5%) | 80.5 % | 6   |
| Grain | BESTMALZ - Best Minich    | 0.5 kg (10.6%) | 80.5 % | 16  |
| Grain | BESTMALZ - Best Vienna    | 0.5 kg (10.6%) | 80.5 % | 9   |
| Grain | Biscuit Malt              | 0.2 kg (4.3%)  | 79 %   | 45  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |