

# Belgian Pale Ale

- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **10.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale	2.7 kg (58.7%)	--- %	5.5
Grain	Słód monachijski I typ	1.2 kg (26.1%)	--- %	14
Grain	Słód Abbey Malt	0.4 kg (8.7%)	--- %	45
Grain	Słód Carabelge	0.3 kg (6.5%)	--- %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	35 g	55 min	7.6 %
Boil	Styrian Goldings	35 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	30 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min