

# Belgian Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **7.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (63.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (12.2%)	79 %	16
Grain	Strzegom Wiedeński	0.4 kg (9.8%)	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg (7.3%)	75 %	45
Grain	Carabelge	0.3 kg (7.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Perle	20 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	350 ml	White Labs