

# Belgian Pale Ale Hombrewing

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.83 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1.13 kg (25%)	79 %	16
Grain	Abbey Malt Weyermann	0.34 kg (7.5%)	75 %	45
Grain	Carabelge	0.23 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	33 g	45 min	5.1 %
Boil	Styrian Golding	33 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Dry	6.79 g	---