

## Belgian Pale Ale (nr 5)

---

- Gravity **13 BLG**
- ABV ---
- IBU **29**
- SRM **14.7**
- 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 --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **-11.4 liter(s)** of **76C** water

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2.8 kg (61.5%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (22%)     | 79 %  | 16  |
| Grain | Cara-Pils/Dextrine         | 0.2 kg (4.4%)  | 75 %  | 4   |
| Grain | Special W                  | 0.25 kg (5.5%) | 75 %  | 300 |
| Grain | Biscuit Malt               | 0.3 kg (6.6%)  | 79 %  | 45  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 15 g   | 60 min | 11 %       |
| Boil                | Triskel | 10 g   | 30 min | 5 %        |
| Boil                | Triskel | 20 g   | 15 min | 5 %        |
| Aroma (end of boil) | Triskel | 20 g   | 0 min  | 5 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Notes

- Wyszła duża wydajność!

Burzliwa - 8 dni

Cicha - 15 dni

100 g cukru do refermentacji

*Jan 6, 2016, 1:08 PM*