

Belgian Pale Ale v1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **6.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|------------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.35 kg (47%) | 81 % | 4 |
| Grain | Strzegom Pilzneński | 0.65 kg (13%) | 80 % | 5 |
| Grain | Monachijski | 1.375 kg (27.5%) | 80 % | 18 |
| Grain | Abbey Castle | 0.375 kg (7.5%) | 80 % | 50 |
| Grain | Carabelge | 0.25 kg (5%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11.5 % |
| Boil | East Kent Goldings | 40 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaSO ₄ | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |