

belgian paleale #84

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **5.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|--------|-----|
| Grain | Pilzneński | 3 kg (96.6%) | 81 % | 4 |
| Grain | Cookie | 0.08 kg (2.6%) | 70 % | --- |
| Grain | Special B Malt | 0.025 kg (0.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Slant | 100 ml | Wyeast Labs |