

BelgianRED_wel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.75 kg (62.5%) | 79 % | 6 |
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |
| Grain | melanoidynowy 80 | 0.25 kg (4.2%) | --- % | --- |
| Grain | melanoidynowy 40 | 1 kg (16.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 8 g | 70 min | 4.5 % |
| Boil | Challenger | 5 g | 70 min | 7 % |
| Boil | Brewers Gold | 5 g | 70 min | 7.6 % |
| Boil | Golding | 5 g | 70 min | 5 % |
| wrzucone po 10min gotowania :saaz(8) ,challenger(5), brewers gold(5),golding(5) | | | | |
| Aroma (end of boil) | Saaz (Czech Republic) | 7 g | 10 min | 4.5 % |
| Aroma (end of boil) | Challenger | 5 g | 10 min | 7 % |
| Aroma (end of boil) | Brewers Gold | 5 g | 10 min | 7.6 % |
| Aroma (end of boil) | Golding | 5 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |