

# Belgijskie Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **7.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Monachijski	1.3 kg (26%)	80 %	16
Grain	Carabelge	0.3 kg (6%)	80 %	30
Grain	Abbey Malt Weyermann	0.4 kg (8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Golding	30 g	5 min	5 %
Boil	Marynka	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	200 ml	---