

# belgijskie pale ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **7.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                   | 2.5 kg (62.5%) | 85 %  | 7   |
| Grain | Monachijski typ I<br>20-25 EBC<br>Weyermann | 1 kg (25%)     | 80 %  | 20  |
| Grain | Abbey Malt<br>Weyermann                     | 0.3 kg (7.5%)  | 75 %  | 45  |
| Grain | Carabelge                                   | 0.2 kg (5%)    | 80 %  | 30  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Sybillia | 30 g   | 60 min | 3.5 %      |
| Boil    | pioneer  | 35 g   | 45 min | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |