

# Belgijskie Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM ---

## 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 **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount        | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Słód Pale Ale    | 2.5 kg (61%)  | --- % | --- |
| Grain | Słód Monachijski | 1 kg (24.4%)  | --- % | --- |
| Grain | Słód Abbey       | 0.3 kg (7.3%) | --- % | --- |
| Grain | Słód Cara Blond  | 0.3 kg (7.3%) | --- % | --- |

## Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Saaz             | 30 g   | 60 min | 4 %        |
| Aroma (end of boil) | Styrian Goldings | 30 g   | 15 min | 4 %        |

## Yeasts

| Name                     | Type | Form   | Amount  | Laboratory       |
|--------------------------|------|--------|---------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 1100 ml | Fermentum Mobile |
| Starter z 2 fiolek       |      |        |         |                  |