

Belgisjkie Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **6.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Viking Munich Malt	1.5 kg (23.8%)	78 %	18
Grain	Abbey Malt Weyermann	0.4 kg (6.3%)	75 %	45
Grain	Carabelge	0.4 kg (6.3%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	55 min	13.5 %
Boil	Styrian Golding	10 g	55 min	2.8 %
Boil	Saaz (Czech Republic)	10 g	55 min	3.5 %
Boil	Styrian Golding	40 g	15 min	2.8 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min