

Curacao Belgian Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **7.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	6
Grain	Viking Caramel Pale	1 kg (12.5%)	80 %	8
Grain	Abbey Malt Weyermann	1 kg (12.5%)	75 %	45
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	6.5 %
Boil	Bramling	20 g	40 min	6.5 %
Boil	Bramling	30 g	20 min	6.5 %
Boil	Bramling	30 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min