

# Hoppy Belgian Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **4.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (84.7%)	79 %	6
Grain	Cara-Pils/Dextrine	0.25 kg (8.5%)	72 %	4
Grain	Płatki pszeniczne	0.2 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	50 min	5.2 %
Aroma (end of boil)	Ahtanum	50 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
walonian farmhouse ale	Ale	Liquid	30 ml	Yeast bay