

# Venn - Belgian Pale Ale v.1.0

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- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **13.4**
- Style **Belgian Pale Ale**

## 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 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2.5 kg (51%)   | 79 %  | 6   |
| Grain | Strzegom Wiedeński          | 0.5 kg (10.2%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.2%) | 79 %  | 22  |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (10.2%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150         | 0.4 kg (8.2%)  | 75 %  | 150 |
| Grain | Strzegom Pszeniczny         | 0.5 kg (10.2%) | 81 %  | 6   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 50 min | 4.5 %      |
| Boil    | Styrian Golding       | 30 g   | 45 min | 3.6 %      |
| Boil    | Fuggles               | 30 g   | 15 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                    |       |        |       |                  |
|--------------------|-------|--------|-------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |
|--------------------|-------|--------|-------|------------------|