

# Venn - Belgian Pale Ale v.1.0

- 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
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FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile
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