Belgian Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **6.5**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(66.7%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(22.2%)*	79 %	22
Grain	Abbey Malt Weyermann	0.3 kg *(6.7%)*	75 %	45
Grain	Carabelge	0.2 kg *(4.4%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	Styrian Golding	33 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Slant	100 ml	Fermentis