

#033 Belgian Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **9.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (47.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (18.2%)	79 %	16
Grain	Strzegom Monachijski typ II	0.2 kg (7.3%)	79 %	22
Grain	Abbey Malt Weyermann	0.6 kg (21.8%)	75 %	45
Grain	Carabelge	0.15 kg (5.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	9.6 %
Boil	Saaz (Czech Republic)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1 g	Boil	10 min