

## belgian pale ale

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10
Grain	Abbey Malt Weyermann	0.25 kg (5.6%)	75 %	45
Grain	Carabelge	0.25 kg (5.6%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Equinox	10 g	15 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
moun	Ale	Dry	11 g	---