

# Belgian Amber Pale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **6.8**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.45 kg (60%)	80 %	5
Grain	Strzegom Monachijski typ I	2.73 kg (30%)	79 %	16
Grain	Abbey Castle	0.55 kg (6.1%)	80 %	45
Grain	Cara Ruby Castle	0.36 kg (4%)	72 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Hallertau Mittelfruh	50 g	60 min	3.8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	2 min	4.5 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	2 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	11 ml	Wyeast Labs