Belgian Pale Ale hb

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **60**
- SRM **6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **33 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **79C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.25 kg *(6.7%)*	83 %	5
Grain	Castle Malting - Château Cara Blond	0.5 kg *(13.3%)*	78 %	20
Grain	Castle Malting - Château Cara Clair	0.25 kg *(6.7%)*	78 %	8
Grain	Castle Malting - Pilsen 2RS - pilzneński dwurzędowy	2.5 kg *(66.7%)*	80 %	3.5
Sugar	Cukier kandyzowany	0.25 kg *(6.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	15 g	50 min	17.6 %
Aroma (end of boil)	Spalt Spalter	15 g	10 min	5.7 %
Aroma (end of boil)	Nugget	15 g	10 min	12.9 %
Dry Hop	Iunga	30 g	3 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11 g	Fermentis