

## Belgian Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (48.5%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (12.1%)   | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1 kg (12.1%)   | 79 %  | 10  |
| Grain | Carabelge                  | 1.5 kg (18.2%) | 80 %  | 30  |
| Grain | Abbey Malt Weyermann       | 0.75 kg (9.1%) | 75 %  | 45  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Sladek     | 25 g   | 60 min | 6 %        |
| Boil                | Sladek     | 50 g   | 20 min | 6 %        |
| Aroma (end of boil) | Willamette | 50 g   | 5 min  | 5 %        |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 45 ml  | Fermentum Mobile |