Belgian Pale Ale _Dept

- Gravity **12.9 BLG**
- ABV **---**
- IBU **26**
- SRM **21.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(40%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(20%)*	79 %	16
Grain	Biscuit Malt	1 kg *(20%)*	79 %	45
Grain	Caramel/Crystal Malt - 10L	0.5 kg *(10%)*	75 %	20
Sugar	Candi Sugar, Dark	0.5 kg *(10%)*	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Sybilla	15 g	30 min	3.5 %
Boil	Lublin (Lubelski)	15 g	10 min	3.6 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Slant	300 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.