

# Belgian Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 5 kg (90.9%)  | 80 %  | 5   |
| Sugar | Cukier kandyzowany biały | 0.5 kg (9.1%) | --- % | --- |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 35 g   | 60 min | 4 %        |
| Whirlpool | Lublin (Lubelski) | 35 g   | 10 min | 4 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 40 ml  | Fermentum Mobile |