Belgia Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **5.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **74 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(68%)*	100 %	5
Grain	Monachijski	1.25 kg *(24.3%)*	80 %	16
Grain	Biscuit Malt	0.25 kg *(4.9%)*	79 %	45
Grain	Melanoiden Malt	0.15 kg *(2.9%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	55 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	-5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	12 g	---

Notes

- Fermentacja 19 *C
  Jul 31, 2021, 6:20 PM

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