

Belgian Pale Ale zestaw

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **6.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (66%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (23.6%)	79 %	16
Grain	Weyermann - Carapils	0.1 kg (4.7%)	78 %	4
Grain	Special Roast	0.12 kg (5.7%)	72 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	7.5 g	60 min	10.3 %
Boil	Saaz (Czech Republic)	5 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Classic Belgian Witbier	Ale	Dry	5 g	Gozdawa
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Notes

- Drożdże - Gozdawa - Belgian Trappist Ale Yeast "Rochefort"
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