

## belgian paleale #84

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **5.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount          | Yield  | EBC |
|-------|----------------|-----------------|--------|-----|
| Grain | Pilzneński     | 3 kg (96.6%)    | 81 %   | 4   |
| Grain | Cookie         | 0.08 kg (2.6%)  | 70 %   | --- |
| Grain | Special B Malt | 0.025 kg (0.8%) | 65.2 % | 315 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 30 min | 4.5 %      |

### Yeasts

| Name                                      | Type | Form  | Amount | Laboratory  |
|-------------------------------------------|------|-------|--------|-------------|
| Wyeast - 3787<br>Trappist High<br>Gravity | Ale  | Slant | 100 ml | Wyeast Labs |