Czeladnik Belgian Pale Ale

- Gravity **10.1 BLG**
- ABV **---**
- IBU **19**
- SRM **7.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg *(62.5%)*	79 %	6
Grain	Strzegom Monachijski typ I	1 kg *(25%)*	79 %	16
Grain	abbey weyerman	0.3 kg *(7.5%)*	79 %	50
Grain	weyermann carabelge	0.2 kg *(5%)*	79 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Aroma (end of boil)	Styrian Goldings	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Abbaye	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

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