

- Gravity **13.8 BLG**
- ABV ---
- IBU **25**
- SRM **8.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **60 C**, Time **15 min**
- Temp **67 C**, Time **120 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **15 min** at **60C**
- Keep mash **120 min** at **67C**
- Keep mash **2 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Pilsen Malt	3.5 kg (62.5%)	80.5 %	3.5
Grain	Weyermann - Pale Wheat Malt	0.25 kg (4.5%)	85 %	4
Grain	Bestmalz - Cara Munich Type II	0.25 kg (4.5%)	75 %	120
Grain	Weyermann - Abbey Malt	0.1 kg (1.8%)	50 %	45
Grain	Weyermann - munich malt type 2	1.5 kg (26.8%)	85 %	23

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	19.73 g	35 min	10.5 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	10 min	4.7 %
Aroma (end of boil)	Huell Melon	15 g	10 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	1500 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	5 min