

# Belgia Pale Ale

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- Gravity **13.1 BLG**
- ABV ---
- 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   | ---        |