

Belgian Pale Ale #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **7.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (60%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Minich | 0.7 kg (28%) | 80.5 % | 16 |
| Grain | Abbey Castle | 0.2 kg (8%) | 80 % | 45 |
| Grain | Carabelge | 0.1 kg (4%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 15 g | 60 min | 7.6 % |
| Boil | Styrian Golding | 15 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|---------|------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Slant | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|-------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |
|--------|-----------|-----|------|-------|