

# Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (75.5%)	82 %	4
Grain	Carabelge	0.5 kg (9.4%)	80 %	30
Grain	Viking Wheat Malt	0.5 kg (9.4%)	83 %	5
Grain	Abbey Malt Weyermann	0.3 kg (5.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	34 g	45 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Slant	125 ml	Wyeast Labs