

# Belgian Pale Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **12.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22
Grain	Strzegom Karmel 150	0.3 kg (5.5%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	60 min	4 %
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Tettnang	25 g	15 min	4 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	100 ml	Fermentum Mobile