

# Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **7.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (42.6%)	85 %	7
Grain	Weyermann - Light Munich Malt	1 kg (42.6%)	82 %	14
Grain	Abbey Malt Weyermann	0.25 kg (10.6%)	75 %	45
Grain	Carabelge	0.1 kg (4.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	14 g	55 min	7.1 %
Aroma (end of boil)	Styrian Golding	17 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6.35 g	Fermentis