

# Belgian Pale Ale 12°BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **11.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **75.6 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **1 min** at **75.6C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	1.9 kg (40.4%)	--- %	4
Grain	Wiedeński Steinbach	1.15 kg (24.5%)	--- %	9
Grain	Monachijski jasny Viking Malt	1 kg (21.3%)	--- %	15
Grain	Cookie (bursztynowy) Viking Malt	0.25 kg (5.3%)	--- %	50
Grain	Aroma brewferm	0.2 kg (4.3%)	--- %	100
Grain	Specjal B Castle Malting	0.2 kg (4.3%)	--- %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger UK 2022 granulat	25 g	60 min	6.4 %
Boil	Fuggles UK 2022 granulat	30 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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M41 Belgian Ale Yeast	Ale	Dry	11 g	Mangrove Jack's
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