

# Belgian Pale Ale 13°Blg

- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **2.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jasny pilzneński	4 kg (85.1%)	--- %	---
Grain	Słód Abbey	0.3 kg (6.4%)	--- %	---
Grain	Weyermann - Carabelge	0.3 kg (6.4%)	30 %	35
Grain	Słód melanoidynowy	0.1 kg (2.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	60 min	4.5 %
Boil	Saaz (USA)	20 g	10 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	---

## Notes

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