

# Belgian Pale Ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **8.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (72.7%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (18.2%)	79 %	16
Grain	Abbey Castle	0.25 kg (9.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	lunga	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	80 ml	Fermentum Mobile