

Belgian Pale Ale 50l

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **12.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **49.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **49.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6.1 kg (48.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 4.4 kg (34.9%) | 79 % | 16 |
| Grain | Biscuit Malt | 1.1 kg (8.7%) | 79 % | 45 |
| Grain | Special B Malt | 0.5 kg (4%) | 65.2 % | 315 |
| Grain | Carahell | 0.5 kg (4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ahtanum | 52 g | 60 min | 4 % |
| Boil | Ahtanum | 52 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | wirflock | 9 g | Boil | 15 min |