

## belgian pale ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **5.5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (74.5%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.5 kg (10.6%)	80.5 %	16
Grain	BESTMALZ - Best Vienna	0.5 kg (10.6%)	80.5 %	9
Grain	Biscuit Malt	0.2 kg (4.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %