

Belgian Pale Ale #6

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.5 kg (59.5%)	79 %	7
Grain	Strzegom Monachijski typ I	1 kg (23.8%)	79 %	16
Grain	Viking Przeniczny	0.2 kg (4.8%)	81 %	5
Grain	Carabelge	0.2 kg (4.8%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (6%)	75 %	45
Grain	Carafa II	0.05 kg (1.2%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	20 g	50 min	7.8 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Aroma (end of boil)	Styrian Golding	10 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10.5 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	0.53 g	Mash	15 min

Notes

- Carafa na mashout - 5 minut
Whirlflock 1/2 tabletki na 15 min przed końcem gotowania
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