

# BELGIAN PALE ALE////

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **9.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4 kg (67.2%)	79 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.8%)	79 %	20
Grain	Abbey Malt Weyermann	0.4 kg (6.7%)	75 %	45
Grain	Carabelge	0.2 kg (3.4%)	80 %	32
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.2%)	73 %	120
Grain	Special B Castle	0.1 kg (1.7%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	65 min	7.4 %
Boil	Styrian Golding	40 g	15 min	2.8 %
Boil	cukier 200g	1 g	15 min	1 %
Boil	mech irlandzki	1 g	15 min	1 %
Boil	rodzynki 150g	1 g	10 min	1 %
Boil	figi 150g	1 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Ale	Liquid	40 ml	White Labs

## Notes

- mech irlandzki  
warzenie: 6.08.2018  
  
16.08.2018 Z 13oB do 3,9oB  
16.08.2018 z 16oB do 3,5oB  
  
zlanie na cichą 16.08.2018  
19.08.2018 3,3oB 5,3% 75,5% odfermentowania  
  
butelkowanie: 24.08.2018 3gr cukru / 0,5l piwa  
*Jul 7, 2018, 5:58 PM*