

# BELGIAN PALE ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (58.3%)	79 %	6
Grain	Weyermann-Monachijski I	1.5 kg (25%)	80 %	16
Grain	Weyermann-Abbey	0.5 kg (8.3%)	75 %	45
Grain	Weyermann-Carabelge	0.5 kg (8.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Styrian Golding (Słowenia)	25 g	20 min	3.6 %
Boil	Styrian Golding (Słowenia)	25 g	7 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 23	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	20 g	Boil	10 min
Flavor	trawa cytrynowa	20 g	Boil	10 min
Flavor	skórka suszona cytryny	12 g	Boil	10 min
Water Agent	chlerek wapnia 99%	5 g	Boil	60 min
Flavor	mango pulpa	850 g	Secondary	10 day(s)

## Notes

- Fermentor podzielony na dwa mniejsze na cichej.1-bez dodatków,2-puszka pulpy mango.  
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