

# Belgian Pale Ale #8 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **11.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | pale ale Castle Malting       | 3 kg (66.7%)   | 80 %  | 9   |
| Grain | monachijski typ I Viking Malt | 0.5 kg (11.1%) | 78 %  | 16  |
| Grain | Biscuit® Castle Malting       | 0.5 kg (11.1%) | 77 %  | 50  |
| Grain | Crystal® Castle Malting       | 0.5 kg (11.1%) | 78 %  | 150 |

## Hops

| Use for             | Name                             | Amount | Time    | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort          | Lubelski (Polishhops) - granulát | 10 g   | 100 min | 5 %        |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 60 g   | 5 min   | 5 %        |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 30 g   | 20 min  | 5 %        |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                            | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--|-------------|-------------|---------------|-------------------|
| FM27 Artefakty trapistów (4 pokolenie) | Ale         | Slant       | 300 ml        | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Water Agent | Chlorek wapnia | 3 g           | Mash           | 60 min      |
| Water Agent | Gips           | 3 g           | Mash           | 60 min      |
| Fining      | Mech irlandzki | 2 g           | Boil           | 15 min      |
| Other       | chlorek cynku  | 2 g           | Boil           | 0 min       |