

# Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV ---
- IBU **45**
- SRM **9.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **71.9 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.85 kg (64%)	80 %	8
Grain	Monachijski	1 kg (22.5%)	80 %	16
Grain	Abbey Castle	0.35 kg (7.9%)	80 %	45
Grain	Carahell	0.25 kg (5.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	30 g	55 min	10.4 %
Boil	Styrian Golding	30 g	15 min	4.6 %
Dry Hop	horizon	15 g	8 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min