

## Belgian Pale Ale (Dori)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **6.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22%)	79 %	13
Grain	Abbey Castle	0.3 kg (6.6%)	80 %	45
Grain	Carabelge	0.25 kg (5.5%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	25 g	55 min	7.6 %
Boil	Styrian Golding	25 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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## Notes

- Fermentacja burzliwa 8 dni w temperaturze około 20 C  
Fermentacja cicha 20 dni w temperaturze około 20 C  
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