

# Belgian Pale Ale II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.5**
- 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 **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 4 kg (71.4%)   | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.8 kg (14.3%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.5 kg (8.9%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 300        | 0.3 kg (5.4%)  | 70 %  | 299 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 12.6 %     |
| Aroma (end of boil) | East Kent Goldings     | 19 g   | 0 min  | 5.8 %      |

## Yeasts

| Name                             | Type | Form   | Amount | Laboratory  |
|----------------------------------|------|--------|--------|-------------|
| Wyeast - 1388 Belgian Strong Ale | Ale  | Liquid | 150 ml | Wyeast Labs |