

# Belgian Pale Ale z PK

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **6.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (51%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Strzegom Wiedeński	0.4 kg (7.8%)	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg (5.9%)	75 %	45
Grain	Carabelge	0.3 kg (5.9%)	80 %	30
Grain	Weyermann - Pale Ale Malt	1 kg (19.6%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Tradition	20 g	45 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	22 g	Gozdawa