

# 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    |