

# Belgijskie Jasne Ale v2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Abbey Castle	0.25 kg (5%)	80 %	45
Grain	Carabelge	0.25 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	45 g	60 min	4.7 %
Boil	East Kent Goldings	30 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile