

BELMA - BELGIAN PALE ALE

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **11.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (38.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.6 kg (31.1%) | 79 % | 22 |
| Grain | Strzegom Bursztynowy | 0.8 kg (15.5%) | 70 % | 49 |
| Sugar | Cane (Beet) Sugar | 0.75 kg (14.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Boil | Belma | 30 g | 15 min | 9.4 % |
| Dry Hop | Belma | 20 g | 7 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|------|------|--------|
| Spice | Whole Coriander | 15 g | Boil | 10 min |
| Spice | Star Anise | 2 g | Boil | 10 min |