

# Brackie Pale Ale Belgijskie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **7.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	3.5 kg (61.4%)	80 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (26.3%)	79 %	16
Grain	Abbey Malt Weyermann	0.4 kg (7%)	75 %	45
Grain	Carabelge	0.3 kg (5.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	60 min	7.6 %
Aroma (end of boil)	Golding	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	30 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	7 min

## Notes

- <https://pspd.org.pl/pale-belgijskie-belgian-pale-grand-champion-kpd-2010-receptura/>  
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