

# BROmALE Belgian Pale Ale

- Gravity **16 BLG**
- ABV ---
- IBU **27**
- SRM **10.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Castle Pale Ale   | 4 kg (71.4%)   | 85 %  | 7   |
| Grain | Biscuit Malt      | 0.5 kg (8.9%)  | 79 %  | 45  |
| Grain | Castle Abbey Malt | 0.5 kg (8.9%)  | 75 %  | 45  |
| Grain | Cara Clair        | 0.6 kg (10.7%) | 78 %  | 5   |

## Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Brewers Gold         | 30 g   | 60 min   | 5.6 %      |
| Aroma (end of boil) | Challenger           | 30 g   | 15 min   | 6.5 %      |
| Dry Hop             | Hallertau Mittelfruh | 20 g   | 7 day(s) | 2.9 %      |
| Dry Hop             | Challenger           | 20 g   | 7 day(s) | 6.5 %      |

## 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |      |      |        |
|--------|----------------|------|------|--------|
| Fining | Mech irlandzki | 15 g | Boil | 15 min |
|--------|----------------|------|------|--------|