

GRAND MIX

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **8.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (34.8%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (52.2%) | 80 % | 5 |
| Grain | Special B Castle | 0.25 kg (4.3%) | 70 % | 290 |
| Grain | Viking Vienna Malt | 0.5 kg (8.7%) | 79 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 20 g | 60 min | 5.6 % |
| Boil | Tettnang | 20 g | 60 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP510 - Belgian Bastogne Ale Yeast | Ale | Slant | 500 ml | White Labs |