

## Session Belgian Pale Ale

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **3.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (66.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (33.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula 2019	15 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 21	Ale	Liquid	10 ml	Fermentum Mobile