

## [16] Belgian Pale Ale z ciasteczkami Petit Bery

- Gravity **10 BLG**
- ABV ---
- IBU **32**
- SRM **12**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **48 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

| Type    | Name                          | Amount         | Yield | EBC  |
|---------|-------------------------------|----------------|-------|------|
| Grain   | Castle Pale Ale               | 3.2 kg (47.8%) | 80 %  | 8    |
| Grain   | Monachijski Jasny Castle      | 1.4 kg (20.9%) | 80 %  | 15   |
| Grain   | Castle Abbey Malt             | 0.4 kg (6%)    | 75 %  | 45   |
| Grain   | Biscuit Malt Castle           | 0.2 kg (3%)    | 79 %  | 50   |
| Grain   | Weyermann - Carabelge         | 0.2 kg (3%)    | 30 %  | 32.5 |
| Adjunct | Ciasteczka petit bery         | 0.8 kg (11.9%) | 50 %  | 15   |
| Sugar   | Cukier trzciniowy kandyzowany | 0.5 kg (7.5%)  | 100 % | 8    |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 32 g   | 60 min | 6.5 %      |
| Aroma (end of boil) | Fuggles    | 30 g   | 15 min | 4.2 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale  | Liquid | 500 ml | Wyeast Labs |

### Extras

| Type   | Name                         | Amount | Use for  | Time     |
|--------|------------------------------|--------|----------|----------|
| Fining | Mech                         | 15 g   | Boil     | 15 min   |
| Flavor | Ciasteczka petit bery        | 0.8 g  | Mash     | 60 min   |
| Flavor | Cukier trzcinowy kandyzowany | 0.5 g  | Primary  | 3 day(s) |
| Other  | Cukier trzcinowy Demerara    | 100 g  | Bottling | ---      |