

## #57 Belgian Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (63.7%)	80 %	5
Grain	Wheat, Torrified	0.5 kg (8.8%)	79 %	4
Grain	Abbey Malt Weyermann	0.6 kg (10.6%)	75 %	45
Grain	Platki owsiane	0.2 kg (3.5%)	85 %	3
Grain	Cara Blonde - Castle Malting	0.3 kg (5.3%)	78 %	20
Grain	Aromatic Malt	0.25 kg (4.4%)	78 %	50
Grain	Platki pszeniczne	0.2 kg (3.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	9 g	40 min	12.9 %
Boil	lunga PL	21 g	15 min	12.9 %
Aroma (end of boil)	Chinook	20 g	3 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min