

# Belgian Pale Ale #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **7.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (60%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.7 kg (28%)	80.5 %	16
Grain	Abbey Castle	0.2 kg (8%)	80 %	45
Grain	Carabelge	0.1 kg (4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	15 g	60 min	7.6 %
Boil	Styrian Golding	15 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	5 min
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