

Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (75.5%) | 82 % | 4 |
| Grain | Carabelge | 0.5 kg (9.4%) | 80 % | 30 |
| Grain | Viking Wheat Malt | 0.5 kg (9.4%) | 83 % | 5 |
| Grain | Abbey Malt Weyermann | 0.3 kg (5.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 34 g | 45 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Slant | 125 ml | Wyeast Labs |