

Belgian Pale Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **12.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.5%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Tettnang | 25 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Tettnang | 25 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|------------------|
| FM20 Białe Walonki | Ale | Liquid | 100 ml | Fermentum Mobile |