

# Belgian Pale Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **8.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Abbey Castle	1 kg (13.3%)	80 %	45
Grain	Melanoiden Malt	0.5 kg (6.7%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Boil	Hallertau Tradition	15 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand Abbaye Belgian Style Ale	Ale	Dry	11 g	---