

# Belgian Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **8.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                    | 3 kg (50%)    | 85 %  | 7   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 2 kg (33.3%)  | 80 %  | 20  |
| Grain | Carabelge                                    | 0.5 kg (8.3%) | 80 %  | 30  |
| Grain | Abbey Malt<br>Weyermann                      | 0.5 kg (8.3%) | 75 %  | 45  |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Brewers Gold    | 30 g   | 55 min | 7.6 %      |
| Aroma (end of boil) | Styrian Golding | 30 g   | 15 min | 3.6 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM26 Belgijskie<br>Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil    | 15 min |

## Notes

- Whirlfloc - 1/2 tabletki.  
Fermentacja burzliwa 8 dni w temperaturze około 20°C.  
  
Fermentacja cicha 14 dni w temperaturze około 20°C.  
*Oct 13, 2023, 10:24 AM*