

Belgian Pale Ale 13 BLG z Homebrewing

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (47.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (23.5%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 1.5 kg (17.6%) | 75 % | 45 |
| Grain | Carabelge | 1 kg (11.8%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 80 g | 60 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 45 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 32 ml | Fermentum Mobile |