

Belgian Pale Ale 13BLG

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **7.3**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (61.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (26.4%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (6.6%)	75 %	45
Grain	Carabelge	0.25 kg (5.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	55 min	7.6 %
Boil	Styrian Golding	30 g	15 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	15 min
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