

Belgian Pale Ale 25L

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **8.3**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (61.5%) | 85 % | 6.5 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 1 kg (15.4%) | 75 % | 45 |
| Grain | Carabelge | 0.5 kg (7.7%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 90 g | 35 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 30 g | 1 min | 6.1 % |
| Dry Hop | Fuggles | 60 g | 7 day(s) | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|--------------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Lesaffre Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |