

Belgian Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **12.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (48.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (34.7%)	79 %	16
Grain	Biscuit Malt	0.6 kg (8.3%)	79 %	45
Grain	Special B Malt	0.3 kg (4.2%)	65.2 %	315
Grain	Carahell	0.3 kg (4.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	30 g	60 min	4 %
Boil	Ahtanum	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

Extras

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

Notes

- ferm burzliwa 7-10 dni 20 st.C
ferm cicha 14 dni 20 st.C
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