

belgian pale ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **10.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (72.7%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (4.5%) | 79 % | 45 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |
| Grain | Special B Malt | 0.25 kg (4.5%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 25 g | 50 min | 5.1 % |
| Boil | Marynka | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|-----------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 138.89 ml | Wyeast Labs |