

## belgian pale ale

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- Gravity **10.8 BLG**
- ABV ---
- IBU **27**
- SRM **7**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.5 kg (62.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (25%)     | 79 %  | 16  |
| Grain | Weyermann - Abbey Malt     | 0.3 kg (7.5%)  | 50 %  | 45  |
| Grain | carabe                     | 0.2 kg (5%)    | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | brewers | 30 g   | 55 min | 4.7 %      |
| Boil    | styrian | 30 g   | 15 min | 4.7 %      |

### Yeasts

| Name                          | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| WLP039 - Nottingham Ale Yeast | Ale  | Dry  | 10 g   | White Labs |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|