

# Belgian Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **10**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6
Grain	Monachijski	1 kg (20%)	80 %	25
Grain	Caramunich® typ I	0.5 kg (10%)	73 %	80
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	55 min	7.6 %
Boil	Styrian Golding	15 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	125 ml	Wyeast Labs