

# BELGIAN PALE ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **5.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Biscuit	0.5 kg (9.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	45 g	60 min	5.4 %
Boil	East Kent Goldings	15 g	15 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	5 g	Boil	15 min

Spice	Skórka curacao	5 g	Boil	15 min
Spice	Kolendra	5 g	Boil	15 min