

## Belgian Pale ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **49.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **30.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (69.7%)	80 %	8
Grain	Monachijski	2 kg (19.9%)	80 %	15
Grain	Abbey Castle	0.4 kg (4%)	80 %	45
Grain	Biscuit Malt	0.4 kg (4%)	79 %	50
Grain	Special B Malt	0.15 kg (1.5%)	65.2 %	300
Grain	Carabelge	0.1 kg (1%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Styrian Golding	30 g	30 min	3.6 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Aroma (end of boil)	Styrian Golding	20 g	5 min	3.6 %
Aroma (end of boil)	Styrian Golding	15 g	5 min	5 %
Chmiel bobek				

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	8 g	Boil	15 min