

BELGIAN PALE ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (58.3%) | 79 % | 6 |
| Grain | Weyermann-Monachijski I | 1.5 kg (25%) | 80 % | 16 |
| Grain | Weyermann-Abbey | 0.5 kg (8.3%) | 75 % | 45 |
| Grain | Weyermann-Carabelge | 0.5 kg (8.3%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.8 % |
| Boil | Styrian Golding (Słowenia) | 25 g | 20 min | 3.6 % |
| Boil | Styrian Golding (Słowenia) | 25 g | 7 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| FM 23 | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|-----------|-----------|
| Flavor | skórka suszona pomaranczy | 20 g | Boil | 10 min |
| Flavor | trawa cytrynowa | 20 g | Boil | 10 min |
| Flavor | skórka suszona cytryny | 12 g | Boil | 10 min |
| Water Agent | chlerek wapnia 99% | 5 g | Boil | 60 min |
| Flavor | mango pulpa | 850 g | Secondary | 10 day(s) |

Notes

- Fermentor podzielony na dwa mniejsze na cichej.1-bez dodatków,2-puszka pulpy mango.
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