

Belgian Pale Ale #8 - Belgijskie Pale Ale - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **11.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Castle Malting	3 kg (66.7%)	80 %	9
Grain	monachijski typ I Viking Malt	0.5 kg (11.1%)	78 %	16
Grain	Biscuit® Castle Malting	0.5 kg (11.1%)	77 %	50
Grain	Crystal® Castle Malting	0.5 kg (11.1%)	78 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski (Polishhops) - granulát	10 g	100 min	5 %
Aroma (end of boil)	Lubelski (Polishhops) - granulát	60 g	5 min	5 %
Aroma (end of boil)	Lubelski (Polishhops) - granulát	30 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów (4 pokolenie)	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Water Agent	Gips	3 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Other	chlorek cynku	2 g	Boil	0 min