

# Belgian Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **6.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (38%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (25.3%)	79 %	14
Grain	Abbey Malt Weyermann	0.35 kg (8.9%)	75 %	45
Grain	Carabelge	0.2 kg (5.1%)	80 %	30
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.5%)	73 %	120
Grain	Viking Pale Ale malt	0.6 kg (15.2%)	80 %	5
Grain	Pszeniczny	0.2 kg (5.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	200 ml	White Labs