

# Belgian Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński     | 2.5 kg (35%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt    | 2.6 kg (36.4%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński      | 0.5 kg (7%)    | 79 %  | 10  |
| Grain | Cara Gold Castlemalting | 0.5 kg (7%)    | 78 %  | 120 |
| Grain | Biscuit Malt            | 0.5 kg (7%)    | 79 %  | 45  |
| Grain | Carabelge               | 0.55 kg (7.7%) | 80 %  | 30  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Magnum          | 10 g   | 55 min | 11 %       |
| Boil    | Kent Goldings   | 23 g   | 55 min | 5.5 %      |
| Boil    | Styrian Golding | 52 g   | 15 min | 3.4 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Brzeczka 07.07.2020  
Fermentacja burzliwa 17C 14dni  
Fermentacja cicha 14 dni  
Blg końcowe 4,5  
Rozlew 03.07  
*Jul 16, 2020, 11:45 AM*