

Belgian Pale Ale, D. Ch.

- Gravity **14 BLG**
- ABV ---
- IBU **18**
- SRM **9.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 3 kg (58.8%) | 75 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.6%) | 79 % | 16 |
| Grain | Abbey Castle | 0.5 kg (9.8%) | 75 % | 45 |
| Grain | Carabelge | 0.3 kg (5.9%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.3 kg (5.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 30 g | 5 min | 7.6 % |
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 45 min |
|--------|----------------|-----|------|--------|