

Belgian Pale Ale _Dept

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **21.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |
| Grain | Biscuit Malt | 1 kg (20%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (10%) | 75 % | 20 |
| Sugar | Candi Sugar, Dark | 0.5 kg (10%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Sybilla | 15 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 3.6 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s33 | Ale | Slant | 300 ml | --- |