

Belgian Pale Ale test 1

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **15.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (62.5%) | 79 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (15.6%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.2 kg (6.2%) | 70 % | 150 |
| Grain | Strzegom Karmel 300 | 0.1 kg (3.1%) | 70 % | 299 |
| Grain | Chit Malt | 0.2 kg (6.2%) | 50 % | 2 |
| Grain | Płatki pszeniczne | 0.1 kg (3.1%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.1 kg (3.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Citra i mosaic | 15 g | 10 min | 12 % |
| Boil | Mosaic i citra | 15 g | 5 min | 10 % |
| Dry Hop | citra i mosaic | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| be-256 | Ale | Slant | 60 ml | fermentis |