

# Belgian Pale Ale test 1

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- 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  |