

Belgian Pale Ale zestaw

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **6.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.4 kg (66%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (23.6%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.1 kg (4.7%) | 78 % | 4 |
| Grain | Special Roast | 0.12 kg (5.7%) | 72 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Lunga | 7.5 g | 60 min | 10.3 % |
| Boil | Saaz (Czech Republic) | 5 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-----|-----|---------|
| Gozdawa - Classic Belgian Witbier | Ale | Dry | 5 g | Gozdawa |
|--------------------------------------|-----|-----|-----|---------|

Notes

- Drożdże - Gozdawa - Belgian Trappist Ale Yeast "Rochefort"
Sep 10, 2022, 10:48 AM