

Belgian Pale na WLP644

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **8.3**
- 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 **23.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64.5 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **15 min** at **64.5C**
- Keep mash **45 min** at **67C**
- Keep mash **2 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|----------------|--------|-----|
| Grain | Best Pilsen Malt | 2 kg (41.7%) | 80.5 % | 3.5 |
| Grain | BESTMALZ - Best Munich | 1 kg (20.8%) | 80.5 % | 15 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (20.8%) | 85 % | 5 |
| Grain | Weyermann - Abbey Malt | 0.5 kg (10.4%) | 50 % | 45 |
| Grain | BESTMALZ - Best Carmel Minich Type I | 0.3 kg (6.3%) | 75 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 55 g | 50 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| WLP644 | Ale | Liquid | 62.5 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |