

## 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