

## belgian paleale #84

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **5.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (96.6%)	81 %	4
Grain	Cookie	0.08 kg (2.6%)	70 %	---
Grain	Special B Malt	0.025 kg (0.8%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Slant	100 ml	Wyeast Labs