

# Belgian Strong Pale Ale

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **38**
- SRM **10**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Abbey Malt Weyermann	1 kg (13.3%)	75 %	45
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Fuggles	10 g	60 min	6 %
Boil	Centennial	30 g	15 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	600 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Flavor	Zest z 2 pomarańczy	10 g	Secondary	2 day(s)