

# Belgijski PAL AL

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **5.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (68.2%)	81 %	4
Grain	Monachijski	0.7 kg (15.9%)	80 %	16
Grain	Carabelge	0.7 kg (15.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	15 g	60 min	8.5 %
Boil	Aurora	35 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Safale

## Notes

- W drugim kroku zacierania dodać 5 l wody o temp 95 st.  
W trzecim kroku zacierania dodać 5 l wody o temp 95 st.  
*Jul 26, 2017, 11:54 AM*