

# Belgijskie Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.1 kg (62%)	85 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1.3 kg (26%)	80 %	20
Grain	Abbey Malt Weyermann	0.35 kg (7%)	75 %	45
Grain	Carabelge	0.25 kg (5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	55 min	7.1 %
Boil	Magnum	7 g	55 min	12.7 %
Boil	Styrian Golding	40 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	37.5 ml	---