

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 | --- |