

# Boooring pale ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (85.7%)	81 %	4
Grain	Weyermann - Carabelge	0.5 kg (9.5%)	80 %	35
Grain	Abbey Malt Weyermann	0.25 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	1500 ml	Wyeast Labs