

# Dawidowskie Pale Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **8.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **47.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **47.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (54.5%)	80 %	8
Grain	Strzegom Monachijski typ I	3 kg (27.3%)	79 %	16
Grain	Abbey Malt Weyermann	1 kg (9.1%)	75 %	45
Grain	Carabelge	1 kg (9.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	60 g	55 min	7.6 %
Boil	Golding	60 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis