

Ein verletzter, alarm alarm!

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5.9**
- 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 **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Monachijski	1.5 kg (25%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	5.6 %
Aroma (end of boil)	Styrian Golding	25 g	10 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis