

# Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **8.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.1 liter(s)**
- Total mash volume **58.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **44.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.8 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (34%)    | 85 %  | 7   |
| Grain | Castle Pale Ale           | 5 kg (34%)    | 80 %  | 8   |
| Grain | Weyermann - Carared       | 1 kg (6.8%)   | 75 %  | 50  |
| Grain | Carabelge                 | 1 kg (6.8%)   | 80 %  | 30  |
| Grain | Viking melanoidynowy      | 0.7 kg (4.8%) | 75 %  | 80  |
| Grain | Strzegom Pilzneński       | 2 kg (13.6%)  | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Styrian Golding   | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Sladek            | 30 g   | 60 min | 6.8 %      |
| Boil    | Styrian Golding   | 30 g   | 15 min | 3.6 %      |
| Boil    | Lublin (Lubelski) | 35 g   | 15 min | 4 %        |
| Boil    | Sladek            | 35 g   | 15 min | 6 %        |