

# XV warka Belgian Pale Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.25 kg (56.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1.3 kg (32.7%)	79 %	16
Grain	Abbey Malt Weyermann	0.42 kg (10.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	H.Mittelfruh	20 g	60 min	4.9 %
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	H.Mittelfruh	10 g	10 min	4.5 %
Dry Hop	Lublin (Lubelski)	5 g	3 day(s)	4 %
Dry Hop	H.Mittelfruh	20 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis