

Belgian Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **8.7**
- 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 **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (50.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (23.8%)	79 %	16
Grain	Abbey Malt Weyermann	1.3 kg (20.6%)	75 %	45
Grain	Carabelge	0.3 kg (4.8%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	40 g	55 min	7.6 %
Boil	Styrian Golding	40 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Abbaye	Ale	Dry	15.13 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	6.58 g	Boil	15 min
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