Belgian Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **8.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **4 %**
- Size with trub loss **36.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **47 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg *(45.7%)*	81 %	4
Grain	monachijski typ I Viking Malt	4.3 kg *(45.7%)*	78 %	16
Grain	Biscuit Malt	0.4 kg *(4.3%)*	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.4 kg *(4.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	70 g	60 min	6 %
Aroma (end of boil)	Fuggles	50 g	2 min	4.5 %
Aroma (end of boil)	Hallertau Tradition	30 g	2 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	11 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.