Belgian Pale Ale #8 - Belgijskie Pale Ale - Browar na Wyżynie

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **11.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Castle Malting	3 kg *(66.7%)*	80 %	9
Grain	monachijski typ I Viking Malt	0.5 kg *(11.1%)*	78 %	16
Grain	Biscuit® Castle Malting	0.5 kg *(11.1%)*	77 %	50
Grain	Crystal® Castle Malting	0.5 kg *(11.1%)*	78 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski (Polishhops) - granulat	10 g	100 min	5 %
Aroma (end of boil)	Lubelski (Polishhops) - granulat	60 g	5 min	5 %
Aroma (end of boil)	Lubelski (Polishhops) - granulat	30 g	20 min	5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów (4 pokolenie)	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Water Agent	Gips	3 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Other	chlorek cynku	2 g	Boil	0 min