

# Belgian Pale Ale #konkursowa wersja

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **8.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (62.5%)	80 %	8
Grain	Castle Munich Malt	1 kg (20.8%)	80 %	18
Grain	Abbey Malt Weyermann	0.4 kg (8.3%)	75 %	45
Grain	Carabelge	0.4 kg (8.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	fuggle	30 g	15 min	5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflok	0.05 g	Boil	5 min

## Notes

- Piwo zajęło 3 miejsce w swojej kategorii na Flisackim kpd 2020 z notą 37,33

temp - 17 do koniec w 22

#Odfermentowanie 85,2%  
May 13, 2018, 9:59 PM