

## #2 Belgian Pale Ale

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- Gravity **10.7 BLG**
- ABV ---
- IBU **25**
- SRM **8.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2.6 kg (63.4%)	80 %	5
Grain	Monachijski	0.5 kg (12.2%)	80 %	16
Grain	Strzegom Wiedeński	0.4 kg (9.8%)	79 %	10
Grain	Biscuit Malt	0.3 kg (7.3%)	79 %	45
Grain	carabelge	0.3 kg (7.3%)	30 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min