

#3 Belgian Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Colorado Honing - Viking Malt	0.5 kg (9.1%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	10 min	11 %
Boil	Marynka	20 g	60 min	10 %
Boil	Hallertau Blanc	25 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile