

- Gravity **12.4 BLG**
- ABV ---
- IBU **20**
- SRM **13.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **64.5 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **15 min** at **64.5C**
- Keep mash **45 min** at **67C**
- Keep mash **2 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Best Pilsen Malt              | 2.5 kg (62.5%) | 80.5 % | 3.5 |
| Grain | Munich Malt                   | 0.25 kg (6.3%) | 80 %   | 15  |
| Grain | Best Maltz Cara Munich Type I | 0.25 kg (6.3%) | 75 %   | 90  |
| Grain | Weyermann - Abbey Malt        | 1 kg (25%)     | 50 %   | 45  |

### Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Marynka          | 6 g    | 60 min | 8.4 %      |
| Boil    | Styrian Goldings | 20 g   | 15 min | 3.7 %      |
| Boil    | Huell Melon      | 10 g   | 15 min | 9.3 %      |

### Yeasts

| Name                       | Type | Form    | Amount | Laboratory |
|----------------------------|------|---------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Culture | 50 g   | White Labs |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2 g    | Boil    | 10 min |