

Belgium Pale Ale by ZagorzynU

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **8.5**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (54.5%) | 80 % | 7 |
| Grain | Słód Monachijski | 1.5 kg (27.3%) | --- % | 15 |
| Grain | Słód Caramel Pils | 0.2 kg (3.6%) | --- % | 200 |
| Grain | Słód zakwaszający | 0.3 kg (5.5%) | --- % | 5 |
| Grain | Słód cookie | 0.5 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 60 min | 5.6 % |
| Boil | Styrian Golding | 25 g | 30 min | 5.6 % |
| Boil | East Kent Goldings | 50 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1400 ml | Fermentum Mobile |

Notes

- Przerwa białkowa 53 na 15 min
Przerwa scukrzająca 69 na 60 min
Mushout
Woda do wystadzania 250
48 h namnażanie drożdzy
Ph zacieru w 10 min 5,16
Ph wystadzana 5,9
Sep 5, 2020, 6:14 PM