

Belgian Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **8.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (50%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (33.3%) | 80 % | 20 |
| Grain | Carabelge | 0.5 kg (8.3%) | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 0.5 kg (8.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 30 g | 55 min | 7.6 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 15 min | 3.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil | 15 min |

Notes

- Whirlfloc - 1/2 tabletki.
Fermentacja burzliwa 8 dni w temperaturze około 20°C.

Fermentacja cicha 14 dni w temperaturze około 20°C.
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