

# Belgian Pale Ale 13 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **6.7**
- 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 **79 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.4 kg (77.3%)	80 %	8
Grain	Abbey Castle	0.4 kg (9.1%)	80 %	45
Grain	Monachijski	0.4 kg (9.1%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (4.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Styrian Golding	20 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	6 g	---

## Notes

- Gotowanie 70 minut, Saaz 60, Goldings 15.  
Burzliwa 3 tygodnie.

Butelkować 6g glukozy na litr.

Leżakowanie ok 30 dni,  
*Mar 8, 2019, 10:01 PM*