

# BELGIAN PALE ALE

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- Gravity **14.7 BLG**
- ABV ---
- IBU **25**
- SRM **8.6**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (24%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (8%)	79 %	22
Grain	Abbey Castle	0.25 kg (4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	50 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's