

# Belgian Pale Ale 13blg

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- Gravity **12.4 BLG**
- ABV ---
- IBU ---
- SRM **8.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK    | 1.5 kg (65.2%) | 78 %  | 6   |
| Grain | Weyermann - Vienna Malt | 0.5 kg (21.7%) | 81 %  | 8   |
| Grain | Abbey Castle            | 0.15 kg (6.5%) | 80 %  | 45  |
| Grain | Carabelge               | 0.15 kg (6.5%) | 80 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash    | Marynka           | 12 g   | 60 min | 10 %       |
| Mash    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |