

# Belgian Pale Ale 13blg

- 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