

Belgian pale ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **46**
- SRM **7.6**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (63.8%)	85 %	7
Grain	Abbey Malt Weyermann	0.5 kg (10.6%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	16
Grain	Carabelge	0.2 kg (4.3%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	55 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	111 g	Mangrove Jack's