

## Belgian Pale Ale 3

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- Gravity **13.3 BLG**
- ABV ---
- IBU **26**
- SRM **7.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Weyermann - Melanoiden Malt	1 kg (20%)	81 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Fuggles UK	30 g	30 min	4.5 %
Boil	Fuggles UK	20 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.5 g	Fermentis