

## belgian pale ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.5 kg (11.1%) | 79 %  | 10  |
| Grain | Abbey Malt Weyermann | 0.25 kg (5.6%) | 75 %  | 45  |
| Grain | Carabelge            | 0.25 kg (5.6%) | 80 %  | 30  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 10 g   | 30 min | 12 %       |
| Boil    | Citra   | 10 g   | 10 min | 12 %       |
| Boil    | Equinox | 10 g   | 15 min | 13.1 %     |
| Boil    | Equinox | 10 g   | 5 min  | 13.1 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| moun | Ale  | Dry  | 11 g   | ---        |