

belgian pale ale

- Gravity **10.8 BLG**
- ABV ---
- IBU **27**
- SRM **7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Weyermann - Abbey Malt	0.3 kg (7.5%)	50 %	45
Grain	carabe	0.2 kg (5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	brewers	30 g	55 min	4.7 %
Boil	styrian	30 g	15 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP039 - Nottingham Ale Yeast	Ale	Dry	10 g	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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