

Belgian Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **8.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **4 %**
- Size with trub loss **36.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **47 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (45.7%) | 81 % | 4 |
| Grain | monachijski typ I Viking Malt | 4.3 kg (45.7%) | 78 % | 16 |
| Grain | Biscuit Malt | 0.4 kg (4.3%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 70 g | 60 min | 6 % |
| Aroma (end of boil) | Fuggles | 50 g | 2 min | 4.5 % |
| Aroma (end of boil) | Hallertau Tradition | 30 g | 2 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - 3522 Belgian Ardennes | Ale | Liquid | 11 ml | Wyeast Labs |