

# Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **6.1**
- 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 **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (37.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Abbey Malt Weyermann	0.25 kg (6.3%)	75 %	45
Grain	Carabelge	0.25 kg (6.3%)	80 %	30
Grain	Żytni	1 kg (25%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Styrian Golding	30 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	1000 ml	Fermentum Mobile