

# BELGIAN PALE ALE

- Gravity **12.6 BLG**
- ABV ---
- IBU **31**
- SRM **7.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (61.4%)	79 %	6
Grain	Weyermann-Monachijski I	1.5 kg (26.3%)	80 %	16
Grain	Weyermann-Abbey	0.4 kg (7%)	75 %	45
Grain	Weyermann-Carabelge	0.3 kg (5.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Styrian Golding (Słowenia)	25 g	20 min	3.6 %
Boil	Styrian Golding (Słowenia)	25 g	7 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 23	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	30 g	Boil	10 min
Flavor	trawa cytrynowa	20 g	Boil	10 min
Flavor	skórka suszona cytryny	10 g	Boil	10 min
Water Agent	chlorek wapnia 99%	5 g	Boil	60 min
Flavor	mango alphonso pulpa	850 g	Secondary	14 day(s)