

# Belgian Pale Ale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **76**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (53.8%)	80 %	4
Grain	Żytni	1.5 kg (23.1%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Abbey Malt Weyermann	0.25 kg (3.8%)	75 %	45
Grain	Carabelge	0.25 kg (3.8%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	15.5 %
Boil	Palisade	10 g	15 min	7.5 %
Boil	Chinook	10 g	15 min	13 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Palisade	10 g	0 min	7.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Chinook	10 g	0 min	13 %
Whirlpool	Citra	10 g	0 min	12 %

Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

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