

# Belgian Pale Ale Biophilia 2010

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **6.4**
- 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 **25.7 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 **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	80 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (25%)	80 %	20
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge	0.2 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	50 min	3.6 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Dry Hop	East Kent Goldings	45 g	14 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
Drożdże zadane po rehydratacji w kolbie 0.5 l, w 150 ml wody 25 stopni C.				