

Belgian Pale Ale hb

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **60**
- SRM **6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **33 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **79C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Wheat Malt | 0.25 kg (6.7%) | 83 % | 5 |
| Grain | Castle Malting - Château Cara Blond | 0.5 kg (13.3%) | 78 % | 20 |
| Grain | Castle Malting - Château Cara Clair | 0.25 kg (6.7%) | 78 % | 8 |
| Grain | Castle Malting - Pilsen 2RS - pilznieński dwurzędowy | 2.5 kg (66.7%) | 80 % | 3.5 |
| Sugar | Cukier kandyzowany | 0.25 kg (6.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Polaris | 15 g | 50 min | 17.6 % |
| Aroma (end of boil) | Spalt Spalter | 15 g | 10 min | 5.7 % |
| Aroma (end of boil) | Nugget | 15 g | 10 min | 12.9 % |
| Dry Hop | lunga | 30 g | 3 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------------|-------------|---------------|-------------------|
| Safbrew BE-256 | Ale | Dry | 11 g | Fermentis |