

Belgian Pale Ale II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.5**
- 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 **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (71.4%)	82 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (14.3%)	79 %	16
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (5.4%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.6 %
Aroma (end of boil)	East Kent Goldings	19 g	0 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1388 Belgian Strong Ale	Ale	Liquid	150 ml	Wyeast Labs