

# Belgian Pale Ale test 1

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- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **15.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (62.5%)	79 %	5
Grain	Strzegom Wiedeński	0.5 kg (15.6%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (6.2%)	70 %	150
Grain	Strzegom Karmel 300	0.1 kg (3.1%)	70 %	299
Grain	Chit Malt	0.2 kg (6.2%)	50 %	2
Grain	Płatki pszeniczne	0.1 kg (3.1%)	85 %	3
Grain	płatki jęczmienne	0.1 kg (3.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Citra i mosaic	15 g	10 min	12 %
Boil	Mosaic i citra	15 g	5 min	10 %
Dry Hop	citra i mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
be-256	Ale	Slant	60 ml	fermentis