

## Belgian paleale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **11.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.9 liter(s)**
- Total mash volume **71.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **53.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **65.3 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (50.1%)	80 %	5
Grain	Strzegom Monachijski typ II	5 kg (27.9%)	79 %	22
Grain	Weyermann - Caraamber	1 kg (5.6%)	75 %	65
Grain	Abbey Castle	0.85 kg (4.7%)	80 %	45
Grain	Red ale viking	0.9 kg (5%)	80 %	70
Grain	Karmelowy Pszeniczny Strzegom	0.6 kg (3.3%)	79 %	130
Grain	Fawcett - Dark Crystal	0.6 kg (3.3%)	71 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	130 g	50 min	8.8 %
Boil	Styrian Golding	25 g	20 min	3.6 %
Boil	Saaz (Czech Republic)	25 g	20 min	4 %
Aroma (end of boil)	Styrian Golding	25 g	1 min	4 %

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