

Belgijski Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **8.7**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **100 C**, Time **65 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Keep mash **65 min** at **100C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (62.5%) | 85 % | 7 |
| Grain | Abbey Malt Weyermann | 1.3 kg (32.5%) | 75 % | 50 |
| Grain | Carabelge | 0.2 kg (5%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 5 min | 8 % |
| Boil | Fuggles | 30 g | 20 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |