

# Belgijskie Jasne Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **5.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.5 kg (90.9%) | 80.5 % | 6   |
| Grain | Abbey Castle              | 0.25 kg (5.1%) | 80 %   | 45  |
| Grain | Carabelge                 | 0.2 kg (4%)    | 80 %   | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 20 g   | 60 min | 9.2 %      |
| Boil    | Oktawia | 20 g   | 10 min | 9.2 %      |
| Boil    | Oktawia | 10 g   | 5 min  | 9.2 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 50 ml  | Fermentum Mobile |