

# 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