

# Belgijskie Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **8.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (67.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (22.5%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (6.7%)	75 %	45
Grain	Special B Malt	0.15 kg (3.4%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	12 %
Boil	Tettnang	20 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile