

# Belgijskie Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **8.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt           | 2.5 kg (52.1%) | 79 %  | 8   |
| Grain | Strzegom Wiedeński             | 1 kg (20.8%)   | 79 %  | 10  |
| Grain | bursztynowy cookie Viking Malt | 0.3 kg (6.3%)  | 72 %  | 70  |
| Grain | Carabelge                      | 0.3 kg (6.3%)  | 80 %  | 30  |
| Grain | Pszeniczny                     | 0.5 kg (10.4%) | 85 %  | 4   |
| Grain | Weyermann Caramunich 3         | 0.2 kg (4.2%)  | 76 %  | 150 |

## Hops

| Use for             | Name                    | Amount | Time   | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil                | Marynka (PL) - granulát | 30 g   | 45 min | 8.8 %      |
| Aroma (end of boil) | Saaz (CZ) - granulát    | 30 g   | 2 min  | 4.12 %     |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |