

# Belgijskie Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM ---

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2.5 kg (61%)	--- %	---
Grain	Słód Monachijski	1 kg (24.4%)	--- %	---
Grain	Słód Abbey	0.3 kg (7.3%)	--- %	---
Grain	Słód Cara Blond	0.3 kg (7.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	30 g	60 min	4 %
Aroma (end of boil)	Styrian Goldings	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1100 ml	Fermentum Mobile
Starter z 2 fiolek				