

BIBA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **6.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (74.1%)	79 %	6
Grain	Carahell	1 kg (14.8%)	77 %	26
Grain	Colorado Honig Viking Malt	0.25 kg (3.7%)	80 %	13
Grain	Weyermann - Spelt Malt	0.5 kg (7.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	60 min	18 %
Boil	Motueka	5 g	50 min	7.3 %
Boil	Motueka	5 g	30 min	7.3 %
Boil	Summit	5 g	15 min	18 %
Boil	Summit	10 g	10 min	18 %
Boil	Motueka	10 g	5 min	7.3 %
Aroma (end of boil)	Motueka	10 g	0 min	7.3 %
Aroma (end of boil)	Summit	10 g	0 min	18 %
Aroma (end of boil)	Pacifica (NZ)	15 g	0 min	4.8 %
Dry Hop	Pacifica (NZ)	35 g	5 day(s)	4.8 %

Dry Hop	Summit	20 g	5 day(s)	18 %
Dry Hop	Motueka	20 g	5 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min