

# Comeback Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **5.3**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	5
Grain	Weyermann - Light Munich Malt	1 kg (20%)	82 %	14
Grain	Carabelge	0.5 kg (10%)	80 %	30
Grain	Platki owsiane	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	60 min	9 %
Aroma (end of boil)	Styrian Golding	30 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Liquid	30 ml	Wyeast Labs