

Dopust

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **10 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (54.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (11%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 1 kg (11%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.5 kg (5.5%) | 79 % | 50 |
| Grain | Abbey Castle | 1 kg (11%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.6 kg (6.6%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |