

Działkowy pale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (48.4%)	80 %	7
Grain	Monachijski	2.5 kg (40.3%)	80 %	16
Grain	Abbey Malt Weyermann	0.4 kg (6.5%)	75 %	45
Grain	Carabelge	0.3 kg (4.8%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %
Boil	Magnum	10 g	5 min	13.5 %
Aroma (end of boil)	Sybilla	10 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---