

# HB BelgianPaleAle

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **7.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (64.8%)	80 %	5
Grain	Briess - Munich Malt 10L	2.5 kg (23.1%)	77 %	20
Grain	Carabelge	0.5 kg (4.6%)	80 %	30
Grain	Abbey Malt Weyermann	0.8 kg (7.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	10 min	3.6 %
Boil	Brewers Gold	50 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	29.34 g	Mangrove Jack's