

[16] Belgian Pale Ale z ciasteczkami Petit Bery

- Gravity **10 BLG**
- ABV ---
- IBU **32**
- SRM **12**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **48 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.2 kg (47.8%)	80 %	8
Grain	Monachijski Jasny Castle	1.4 kg (20.9%)	80 %	15
Grain	Castle Abbey Malt	0.4 kg (6%)	75 %	45
Grain	Biscuit Malt Castle	0.2 kg (3%)	79 %	50
Grain	Weyermann - Carabelge	0.2 kg (3%)	30 %	32.5
Adjunct	Ciasteczka petit bery	0.8 kg (11.9%)	50 %	15
Sugar	Cukier trzciniowy kandyzowany	0.5 kg (7.5%)	100 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	32 g	60 min	6.5 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech	15 g	Boil	15 min
Flavor	Ciasteczka petit bery	0.8 g	Mash	60 min
Flavor	Cukier trzcinowy kandyzowany	0.5 g	Primary	3 day(s)
Other	Cukier trzcinowy Demerara	100 g	Bottling	---