

#2 Belgian Pale Ale

- Gravity **10.7 BLG**
- ABV ---
- IBU **25**
- SRM **8.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

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

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon | 2.6 kg (63.4%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (12.2%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.4 kg (9.8%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.3 kg (7.3%) | 79 % | 45 |
| Grain | carabelge | 0.3 kg (7.3%) | 30 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |