

#26 Belgian PALE ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **7.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (21.9%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (9.4%)	75 %	45
Grain	Carabelge	0.2 kg (6.3%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	45 g	60 min	2.8 %
Boil	Styrian Golding	15 g	15 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.75 g	Boil	15 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja burzliwa 8 dni w temperaturze około 18-20°C.
Fermentacja cicha 20 dni w temperaturze około 20°C.
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