

## #3 Belgian Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Colorado Honing - Viking Malt	0.5 kg (9.1%)	79 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	10 min	11 %
Boil	Marynka	20 g	60 min	10 %
Boil	Hallertau Blanc	25 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile