

Apricot Belgian Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **7.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting Pale Ale	1.5 kg (57.7%)	80 %	6
Grain	CastleMalting Monachijski	0.6 kg (23.1%)	80 %	15
Grain	CastleMalting Abbey	0.25 kg (9.6%)	75 %	45
Grain	Weyermann Carabelge	0.25 kg (9.6%)	80 %	33

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	25 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	5.25 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Brewferm Chlorek wapnia 33%	1.5 g	Mash	60 min
przy 3g chlorku wapnia potrzebne jest 6,8 ml roztworu				
Water Agent	Gips piwowarski	1 g	Mash	60 min
Water Agent	Kwas mlekowy	0.5 g	Boil	60 min
1 ml				
Fining	Whirlfloc	0.63 g	Boil	5 min
pH brzeczki powinno być w zakresie 5.0-5.5				
1.25g to pół tabletki				
Fining	Mangrove Jack's Liquid Beer Finings	10 g	Secondary	1 day(s)
24h przed butelkowaniem				
Flavor	Leonce BlancApricot - Puree z moreli	1000 g	Secondary	5 day(s)
Flavor	Natural Expert Morela naturalna suszona na słońcu	500 g	Secondary	5 day(s)
Mrożona dwa tygodnie. Przed wrzuceniem na cichą podpiekana 30 min w 110 st. C i zmielona do puree				
Fining	Witamina C	2 g	Bottling	---
Flavor	Ksylitol	130 g	Bottling	---
Na 5l piwa dodałem 65g				