

Belgia Pale Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **19**
- SRM **5.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **74 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (68%) | 100 % | 5 |
| Grain | Monachijski | 1.25 kg (24.3%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.25 kg (4.9%) | 79 % | 45 |
| Grain | Melanoiden Malt | 0.15 kg (2.9%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 55 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | -5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 12 g | --- |