

## Belgian PA v2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **6.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (53.1%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (17.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (17.7%)	79 %	16
Grain	Biscuit Malt	0.2 kg (7.1%)	79 %	45
Grain	Weyermann - Carabelge	0.125 kg (4.4%)	30 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	Hallertau Spalt Select	20 g	15 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	5 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min