

Belgian Pale Ale

- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **10.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | słód pale ale | 2.7 kg (58.7%) | --- % | 5.5 |
| Grain | Słód monachijski I typ | 1.2 kg (26.1%) | --- % | 14 |
| Grain | Słód Abbey Malt | 0.4 kg (8.7%) | --- % | 45 |
| Grain | Słód Carabelge | 0.3 kg (6.5%) | --- % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Brewers Gold | 35 g | 55 min | 7.6 % |
| Boil | Styrian Goldings | 35 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 30 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 15 min |