

BELGIAN PALE ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **9.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Słód pale ale Viking Malt (Strzegom) | 3 kg (57.7%) | --- % | 5 |
| Grain | Słód wiedeński Viking Malt (Strzegom) | 1 kg (19.2%) | --- % | 8 |
| Grain | Słód monachijski ciemny Viking Malt (Strzegom) | 0.4 kg (7.7%) | --- % | 22 |
| Grain | Słód karmelowy jasny Carahell® Weyermann® | 0.4 kg (7.7%) | --- % | 70 |
| Grain | Słód Castle Malting - Château Biscuit® | 0.2 kg (3.8%) | --- % | 50 |
| Grain | Słód Castle Malting - Château Special B | 0.1 kg (1.9%) | --- % | 300 |
| Grain | Słód zakwaszający Weyermann® | 0.1 kg (1.9%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Aramis | 30 g | 60 min | 5.5 % |
| Boil | Triskel | 30 g | 20 min | 3.2 % |

| | | | | |
|-----------|---------|------|--------|-------|
| Whirlpool | Triskel | 30 g | 20 min | 3.2 % |
|-----------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 40 ml | Fermentum Mobile |

Notes

- schłodzenie brzezki do temp. 17-18°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 19-20°C, dojrzewanie w temp. 21-22°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-100; Mg 10; SO4 75-100; Cl 75-100; Alk. całk. 100-125; RA 25-75
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