

# Belgian Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **13.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.8 kg (65.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (23.5%)   | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.2 kg (4.7%)  | 78 %  | 4   |
| Grain | Weyermann Specjal W        | 0.25 kg (5.9%) | 68 %  | 300 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 15 g   | 60 min | 11 %       |
| Boil    | fusion | 10 g   | 30 min | 6.4 %      |
| Boil    | fusion | 20 g   | 15 min | 6.4 %      |
| Boil    | fusion | 20 g   | 0 min  | 6.4 %      |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 11.5 g | Gozdawa    |