

Belgian Pale Ale 23L

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (53.8%) | 85 % | 6.5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (23.1%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 1 kg (15.4%) | 75 % | 45 |
| Grain | Carabelge | 0.5 kg (7.7%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 50 g | 55 min | 7.6 % |
| Boil | Styrian Golding | 50 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|

Notes

- Fermentacja burzliwa ok 10 dni
Fermentacja cicha ok. 20 dni
May 10, 2017, 9:48 PM