

## Belgian Pale Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **10**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1 kg (32.8%)	80.5 %	4
Grain	BESTMALZ - Best Minich	1 kg (32.8%)	80.5 %	15
Grain	Simpsons - Maris Otter	1 kg (32.8%)	81 %	6
Grain	Carafa II	0.05 kg (1.6%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
First Wort	Fuggles	15 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

### Notes

- zacieranie 69°C - 70 minut  
carafa na mashout - 5 minut  
fermentacja od 19°C do 23/24°C (otoczenie)  
*Apr 10, 2017, 6:53 PM*