

Belgian Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **7.9**
- 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | CastleMalting Pale Ale | 3 kg (57.7%) | 80 % | 6 |
| Grain | CastleMalting Monachijski | 1.2 kg (23.1%) | 80 % | 15 |
| Grain | CastleMalting Abbey | 0.5 kg (9.6%) | 75 % | 45 |
| Grain | Weyermann Carabelge | 0.5 kg (9.6%) | 80 % | 33 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10.5 g | Mangrove Jack's |

Extras

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

| | | | | |
|---|-------------------------------------|--------|-----------|----------|
| Water Agent | Brewferm Chlorek wapnia 33% | 3 g | Mash | 60 min |
| przy 3g chlorku wapnia potrzebne jest 6,8 ml roztworu | | | | |
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | Kwas mlekowy | 1 g | Boil | 60 min |
| 1 ml | | | | |
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
| pH brzeczki powinno być w zakresie 5.0-5.5 | | | | |
| 1.25g to pół tabletki | | | | |
| Fining | Mangrove Jack's Liquid Beer Finings | 20 g | Secondary | 1 day(s) |
| 24h przed butelkowaniem | | | | |

Notes

- Parametry wody dla stylu
 - Calcium (ppm)50-150
 - Magnesium (ppm)0-30
 - Alkalinity as CaCO₃40-120
 - Sulfate (ppm)100-300
 - Chloride (ppm)50-100
 - Sodium (ppm)<100
 - Residual Alkalinity0-60

W moim przypadku 50% wody kranowej i 50% wody demineralizowanej + sole i kwas wspomniane w dodatkach

Feb 4, 2020, 11:17 PM

- Plan fermentacji:
 - 1-2 dzień w 18 st. C
 - 3-4 dzień w 19 st. C
 - 5-6 dzień w 20 st. C
 - 7 - do końca 21 st. C
- Feb 5, 2020, 3:06 PM*