

# Belgian Pale Ale 50l

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **12.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **49.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **49.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (48.4%)	80 %	5
Grain	Strzegom Monachijski typ I	4.4 kg (34.9%)	79 %	16
Grain	Biscuit Malt	1.1 kg (8.7%)	79 %	45
Grain	Special B Malt	0.5 kg (4%)	65.2 %	315
Grain	Carahell	0.5 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	52 g	60 min	4 %
Boil	Ahtanum	52 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	9 g	Boil	15 min