

# Belgian Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **7.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (49.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (33.6%)	79 %	16
Grain	Abbey Castle	0.5 kg (11.2%)	80 %	45
Grain	Biscuit Malt	0.11 kg (2.5%)	79 %	45
Grain	Caramunich® typ I	0.15 kg (3.4%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %
Boil	East Kent Goldings	10 g	2 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1 ml	Fermentum Mobile