

# Belgian Pale Ale

---

- Gravity **17.1 BLG**
- ABV ---
- IBU **28**
- SRM **8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	55 min	5.1 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	Perle	20 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.5 g	Fermentis