

# Belgian Pale Ale, D. Ch.

- Gravity **14 BLG**
- ABV ---
- IBU **18**
- SRM **9.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (58.8%)	75 %	8
Grain	Strzegom Monachijski typ I	1 kg (19.6%)	79 %	16
Grain	Abbey Castle	0.5 kg (9.8%)	75 %	45
Grain	Carabelge	0.3 kg (5.9%)	75 %	30
Grain	Biscuit Malt	0.3 kg (5.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	5 min	7.6 %
Boil	Styrian Golding	30 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	45 min
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