

# Belgian Pale Ale z Cieszyna

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **62 C**, Time **1 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **36.5 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **1 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (35.3%)	79 %	16
Grain	Abbey Castle	0.25 kg (2.9%)	80 %	45
Grain	Carabelge	0.25 kg (2.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5 %
Boil	East Kent Goldings	20 g	30 min	5 %
Boil	East Kent Goldings	40 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	22 g	Fermentis