

# Belgijski Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **8.7**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **100 C**, Time **65 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Keep mash **65 min** at **100C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Abbey Malt Weyermann	1.3 kg (32.5%)	75 %	50
Grain	Carabelge	0.2 kg (5%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	5 min	8 %
Boil	Fuggles	30 g	20 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis