

## Belgijskie Pale Ale 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **6.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3.5 kg (67.3%)	79 %	8
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	bursztynowy cookie Viking Malt	0.3 kg (5.8%)	72 %	70
Grain	Oats, Flaked	0.4 kg (7.7%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	30 g	45 min	8.8 %
Aroma (end of boil)	Saaz (CZ) - granulát	30 g	2 min	4.12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile