

# 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 |