

BROmALE Belgian Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **7.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (71.4%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.5 kg (8.9%) | 79 % | 45 |
| Grain | Castle Abbey Malt | 0.5 kg (8.9%) | 75 % | 45 |
| Grain | Cara Clair | 0.6 kg (10.7%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Brewers Gold | 30 g | 60 min | 5.6 % |
| Aroma (end of boil) | Challenger | 30 g | 15 min | 6.5 % |
| Dry Hop | Hallertau Mittelfruh | 20 g | 7 day(s) | 2.9 % |
| Dry Hop | Challenger | 20 g | 7 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | Mech irlandzki | 15 g | Boil | 15 min |
|--------|----------------|------|------|--------|