

Double Hopped Belgian Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **56**
- SRM **9.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **73 C**, Time **45 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Weyermann - Abbey Malt	0.3 kg (7.5%)	50 %	45
Grain	Weyermann - Carabelge	0.2 kg (5%)	30 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	55 min	12.2 %
Boil	Styrian Goldings	30 g	15 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min