

# Tas

- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **15.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting Pale Ale	3.8 kg (80.3%)	80 %	8
Grain	Pearl Pale Ale	0.3 kg (6.3%)	80 %	5
Grain	Karmelowy Czerwony	0.4 kg (8.5%)	75 %	59
Grain	Karmel 300	0.2 kg (4.2%)	70 %	299
Grain	Black of black	0.03 kg (0.6%)	72 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	15 %
Boil	Topaz	15 g	10 min	15 %
Boil	Topaz	20 g	5 min	15 %
Boil	Topaz	15 g	2 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min

### Notes

- Słód Black of Black dodaj po podgrzaniu zacieru do 78 stopni na 10 minut.  
*Oct 17, 2016, 7:24 AM*