

Belgian Pale Ale III

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **10.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	BESTMALZ - Best Minich	1.5 kg (23.8%)	80.5 %	16
Grain	Carabelge	0.5 kg (7.9%)	80 %	30
Grain	Weyermann - Special W	0.3 kg (4.8%)	78 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Premiant	30 g	0 min	2.53 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Monastery Ale Yeast	Ale	Liquid	40 ml	White Labs
Starter 1.4 l około 10 Blg.				