

## #059 Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **8.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **30.3 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.8 kg (46.3%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (24.8%)  | 79 %  | 16  |
| Grain | Abbey Malt Weyermann       | 1.25 kg (20.7%) | 75 %  | 45  |
| Grain | Carabelge                  | 0.5 kg (8.3%)   | 80 %  | 30  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Kazbek | 25 g   | 60 min | 6.7 %      |
| Boil    | Kazbek | 25 g   | 10 min | 6.7 %      |

### Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

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

|        |                            |        |      |        |
|--------|----------------------------|--------|------|--------|
| Fining | whirfloc t                 | 1.25 g | Boil | 10 min |
| Other  | pożywka dla drożdży Wyeast | 3 g    | Boil | 10 min |