

- Gravity **13.8 BLG**
- ABV ---
- IBU **25**
- SRM **8.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **60 C**, Time **15 min**
- Temp **67 C**, Time **120 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **15 min** at **60C**
- Keep mash **120 min** at **67C**
- Keep mash **2 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Best Pilsen Malt | 3.5 kg (62.5%) | 80.5 % | 3.5 |
| Grain | Weyermann - Pale Wheat Malt | 0.25 kg (4.5%) | 85 % | 4 |
| Grain | Bestmalz - Cara Munich Type II | 0.25 kg (4.5%) | 75 % | 120 |
| Grain | Weyermann - Abbey Malt | 0.1 kg (1.8%) | 50 % | 45 |
| Grain | Weyermann - munich malt type 2 | 1.5 kg (26.8%) | 85 % | 23 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|---------|--------|------------|
| Boil | Marynka | 19.73 g | 35 min | 10.5 % |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g | 10 min | 4.7 % |
| Aroma (end of boil) | Huell Melon | 15 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1500 ml | Fermentum Mobile |
|----------------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 2.5 g | Boil | 5 min |