

## #42 Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **11.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (36.4%)	81 %	4
Grain	Monachijski	1.1 kg (25%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (22.7%)	79 %	10
Grain	Biscuit Malt	0.3 kg (6.8%)	79 %	45
Grain	Aroma CastleMalting	0.2 kg (4.5%)	78 %	100
Grain	Special B Malt	0.2 kg (4.5%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	50 min	5.8 %
Boil	East Kent Goldings	25 g	15 min	5.4 %
Boil	Challenger	5 g	5 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	250 ml	Fermentum Mobile

## Notes

- Starter drożdżowy 1500ml 8BLG na mieszadle  
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