

## belgian pale ale

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- Gravity **11.5 BLG**
- ABV ---
- IBU **43**
- SRM **8.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge	0.2 kg (5%)	70 %	33

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	9 %
Boil	Kent Goldings	30 g	20 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew