

# Belgian Pale Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **5.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge	0.2 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	55 min	7.6 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min

## Notes

- fermentacja burzliwa 8 dni  
fermentacja cicha 20 dni  
rozlew ksylitol 15 g  
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