

belgian pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (11.1%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 0.25 kg (5.6%) | 75 % | 45 |
| Grain | Carabelge | 0.25 kg (5.6%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Equinox | 10 g | 15 min | 13.1 % |
| Boil | Equinox | 10 g | 5 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| moun | Ale | Dry | 11 g | --- |