

Belgian Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **7.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting Pale Ale malt	1.45 kg (63%)	80 %	5
Grain	Castlemalting Monachijski typ I	0.6 kg (26.1%)	79 %	16
Grain	Abbey Malt Weyermann	0.15 kg (6.5%)	75 %	45
Grain	Aromatic Malt	0.1 kg (4.3%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	12.7 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %