

# Belgian Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.1%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (12.1%)	79 %	10
Grain	Carabelge	1.5 kg (18.2%)	80 %	30
Grain	Abbey Malt Weyermann	0.75 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	60 min	6 %
Boil	Sladek	50 g	20 min	6 %
Aroma (end of boil)	Willamette	50 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	45 ml	Fermentum Mobile