

# Belgian Pale Ale

- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **10.1**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | słód pale ale          | 2.7 kg (58.7%) | --- % | 5.5 |
| Grain | Słód monachijski I typ | 1.2 kg (26.1%) | --- % | 14  |
| Grain | Słód Abbey Malt        | 0.4 kg (8.7%)  | --- % | 45  |
| Grain | Słód Carabelge         | 0.3 kg (6.5%)  | --- % | 70  |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Brewers Gold     | 35 g   | 55 min | 7.6 %      |
| Boil    | Styrian Goldings | 35 g   | 15 min | 4.5 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 30 ml  | White Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 15 min |