

Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **5.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

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

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (79.2%) | 85 % | 7 |
| Grain | Abbey Castle | 0.3 kg (5.9%) | 80 % | 45 |
| Grain | Carabelge | 0.25 kg (5%) | 80 % | 30 |
| Sugar | Cukier kandyzowany | 0.5 kg (9.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | magnum | 20 g | 55 min | 12 % |
| Boil | Styrian Golding | 50 g | 15 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------------|
| fm26 | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |