

# 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
Finings	mech irlandzki	5 g	Boil	15 min