

# belgian pale ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Castle Pale Ale (Wysłodziny)	2 kg (40%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %
Boil	Green Bullet	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	6.22 g	Fermentis

## Extras

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