

# Belgian Pale Ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **15.9**
- 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 **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **1.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	4.5 kg (83.3%)	80 %	35
Grain	Abbey Malt Weyermann	0.3 kg (5.6%)	75 %	45
Grain	Carabelge	0.3 kg (5.6%)	80 %	30
Sugar	Candi Sugar, Amber	0.3 kg (5.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	Styrian Golding	30 g	10 min	3.6 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Cukier dodawany w postaci rozpuszczonego syropu po starcie fermentacji burzliwej. Gęstość brzezki nastawnej 16,3 blg. Po dodaniu cukru po starcie fermentacji gęstość powinna wzrosnąć do 17,3  
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