

Belgian Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35%)	80 %	4
Grain	Viking Pale Ale malt	2.6 kg (36.4%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7%)	79 %	10
Grain	Cara Gold Castlemalting	0.5 kg (7%)	78 %	120
Grain	Biscuit Malt	0.5 kg (7%)	79 %	45
Grain	Carabelge	0.55 kg (7.7%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	55 min	11 %
Boil	Kent Goldings	23 g	55 min	5.5 %
Boil	Styrian Golding	52 g	15 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Brzeczka 07.07.2020
Fermentacja burzliwa 17C 14dni
Fermentacja cicha 14 dni
Blg końcowe 4,5
Rozlew 03.07
Jul 16, 2020, 11:45 AM