

# Belgian Pale Ale Karminowy

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (65.6%)   | 80 %  | 5   |
| Grain | Viking Munich Malt   | 1.5 kg (24.6%) | 78 %  | 18  |
| Grain | Carabelge            | 0.3 kg (4.9%)  | 80 %  | 30  |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.9%)  | 75 %  | 45  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 50 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 46 ml  | Fermentum Mobile |