

Belgian Pale Ale (nr 5)

- Gravity **13 BLG**
- ABV ---
- IBU **29**
- SRM **14.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **-11.4 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (61.5%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (22%)	79 %	16
Grain	Cara-Pils/Dextrine	0.2 kg (4.4%)	75 %	4
Grain	Special W	0.25 kg (5.5%)	75 %	300
Grain	Biscuit Malt	0.3 kg (6.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Triskel	10 g	30 min	5 %
Boil	Triskel	20 g	15 min	5 %
Aroma (end of boil)	Triskel	20 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Notes

- Wyszła duża wydajność!

Burzliwa - 8 dni

Cicha - 15 dni

100 g cukru do refermentacji

Jan 6, 2016, 1:08 PM