

# Belgian Pale Ale v1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **6.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.35 kg (47%)	81 %	4
Grain	Strzegom Pilzneński	0.65 kg (13%)	80 %	5
Grain	Monachijski	1.375 kg (27.5%)	80 %	18
Grain	Abbey Castle	0.375 kg (7.5%)	80 %	50
Grain	Carabelge	0.25 kg (5%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11.5 %
Boil	East Kent Goldings	40 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Slant	150 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO <sub>4</sub>	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min