

Belgijskie Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **6.5**
- 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 **65 min**
- Evaporation rate **2 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (62.5%) | 85 % | 7 |
| Grain | Monachijski | 1 kg (25%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (7.5%) | 75 % | 45 |
| Grain | Carabelge | 0.2 kg (5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 30 min | 4.6 % |
| Boil | Pioneer | 30 g | 20 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |