

BROmALE Belgian Pale Ale

- Gravity **16 BLG**
- ABV ---
- IBU **27**
- SRM **10.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (71.4%)	85 %	7
Grain	Biscuit Malt	0.5 kg (8.9%)	79 %	45
Grain	Castle Abbey Malt	0.5 kg (8.9%)	75 %	45
Grain	Cara Clair	0.6 kg (10.7%)	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	60 min	5.6 %
Aroma (end of boil)	Challenger	30 g	15 min	6.5 %
Dry Hop	Hallertau Mittelfruh	20 g	7 day(s)	2.9 %
Dry Hop	Challenger	20 g	7 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	15 g	Boil	15 min
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