

# LEM | Strawberry Belgian Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (70%)	82 %	4
4,8 zł				
Grain	Weyermann - Melanoiden Malt	0.5 kg (10%)	81 %	53
4,6 zł				
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
4,1 zł				
Sugar	Sok truskawkowy - Cukier	0.5 kg (10%)	100 %	0
20 zł				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	55 min	4.5 %
6 zł				

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M31 Belgian Tripel	Ale	Dry	10 g	Mangrove Jack's
14,5 zł				

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok truskawkowy	1000 g	Boil	5 min
Flavor	Truskawki mrożone	1000 g	Secondary	14 day(s)

### Notes

- Dodanie słodów do 15L wody o temp. 66C.  
Zacieranie w temperaturze 63C - 45min  
Podniesienie temperatury do 73C - 15 min.  
Podniesienie temperatury do 78-80C - maschout.  
Filtracja i wysładzanie w 10L o temp. 75C.

Fermentacja burzliwa 5-7 dni w temp. 20-25C.

Fermentacja cicha 14 dni w temp. 16-18C

Rozlew 4g glukozy na 0.5L.

Leżakowanie 6-8 tyg. w temp 12-16C

*Jun 20, 2019, 12:29 PM*

- Koszt 54 zł  
*Jun 30, 2019, 12:09 PM*