

Venn - Belgian Pale Ale v.1.0

- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **13.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (51%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.2%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (8.2%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.5 kg (10.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 50 min | 4.5 % |
| Boil | Styrian Golding | 30 g | 45 min | 3.6 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-------|--------|-------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |
|--------------------|-------|--------|-------|------------------|