#30 Wheat Belgian Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg *(58.3%)*	85 %	4
Grain	Strzegom Pale Ale	2.5 kg *(41.7%)*	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	13.5 %
Boil	Citra	15 g	20 min	13.5 %
Boil	Monroe	30 g	25 min	2.5 %
Aroma (end of boil)	Monroe	20 g	5 min	2.5 %
Aroma (end of boil)	Smaragd	23 g	5 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	11 g	---

Notes

- Problemy z zacieraniem, w sumie ok. 1,5h

  Fermentacja w 26stC:
  11.06 -14,8BLG
  12.06 - 7BLG
  21.06 - 1,5BLG

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

CICHA 23.06
A: + 36g Monroe ok12L
B: + 25g Citra ok 1,5L

ROZLEW 27.06 na 2.1 CO2:
A: 61g +250ml
B: 57g +250ml

ALK 7,3%
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