Dori Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV **---**
- IBU **37**
- SRM **9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg *(63.5%)*	79 %	6
Grain	Strzegom Monachijski typ I	1 kg *(23.5%)*	79 %	13
Grain	Abbey Castle	0.3 kg *(7.1%)*	80 %	45
Grain	Carabelge	0.25 kg *(5.9%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	25 g	55 min	10.2 %
Boil	Styrian Golding	25 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min

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