

# Apricot Belgian Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **7.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | CastleMalting Pale Ale    | 1.5 kg (57.7%) | 80 %  | 6   |
| Grain | CastleMalting Monachijski | 0.6 kg (23.1%) | 80 %  | 15  |
| Grain | CastleMalting Abbey       | 0.25 kg (9.6%) | 75 %  | 45  |
| Grain | Weyermann Carabelge       | 0.25 kg (9.6%) | 80 %  | 33  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 5.25 g | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                                                                                                   |                                                   |        |           |          |
|---------------------------------------------------------------------------------------------------|---------------------------------------------------|--------|-----------|----------|
| Water Agent                                                                                       | Brewferm Chlorek wapnia 33%                       | 1.5 g  | Mash      | 60 min   |
| przy 3g chlorku wapnia potrzebne jest 6,8 ml roztworu                                             |                                                   |        |           |          |
| Water Agent                                                                                       | Gips piwowarski                                   | 1 g    | Mash      | 60 min   |
| Water Agent                                                                                       | Kwas mlekowy                                      | 0.5 g  | Boil      | 60 min   |
| 1 ml                                                                                              |                                                   |        |           |          |
| Fining                                                                                            | Whirlfloc                                         | 0.63 g | Boil      | 5 min    |
| pH brzeczki powinno być w zakresie 5.0-5.5                                                        |                                                   |        |           |          |
| 1.25g to pół tabletki                                                                             |                                                   |        |           |          |
| Fining                                                                                            | Mangrove Jack's Liquid Beer Finings               | 10 g   | Secondary | 1 day(s) |
| 24h przed butelkowaniem                                                                           |                                                   |        |           |          |
| Flavor                                                                                            | Leonce BlancApricot - Puree z moreli              | 1000 g | Secondary | 5 day(s) |
| Flavor                                                                                            | Natural Expert Morela naturalna suszona na słońcu | 500 g  | Secondary | 5 day(s) |
| Mrożona dwa tygodnie. Przed wrzuceniem na cichą podpiekana 30 min w 110 st. C i zmielona do puree |                                                   |        |           |          |
| Fining                                                                                            | Witamina C                                        | 2 g    | Bottling  | ---      |
| Flavor                                                                                            | Ksylitol                                          | 130 g  | Bottling  | ---      |
| Na 5l piwa dodałem 65g                                                                            |                                                   |        |           |          |