Belgian Pale Ale 25L

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **8.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg *(61.5%)*	85 %	6.5
Grain	Strzegom Monachijski typ I	1 kg *(15.4%)*	79 %	16
Grain	Abbey Malt Weyermann	1 kg *(15.4%)*	75 %	45
Grain	Carabelge	0.5 kg *(7.7%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	90 g	35 min	5.1 %
Aroma (end of boil)	Fuggles	30 g	1 min	6.1 %
Dry Hop	Fuggles	60 g	7 day(s)	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Lesaffre Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min