

Fat Pants & Left Overs

Belgian Pale Ale (24 B)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 30.92 l
Boil Time: 120 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 19.00 l
Fermentation: Ale, Two Stage

Date: 18 Jan 2020
Brewer: Dutch Courage
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 80.00 %
Est Mash Efficiency: 88.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3.50 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	61.4 %
0.65 kg	Dingemans Pale Wheat Malt (3.0 EBC)	Grain	2	11.4 %
0.60 kg	Caragold Malt (12.0 EBC)	Grain	3	10.5 %
0.60 kg	Wheat, Torrified (4.0 EBC)	Grain	4	10.5 %
0.25 kg	Gambrinus Honey Malt (60.0 EBC)	Grain	5	4.4 %
0.10 kg	Dingemans Pale Wheat Malt (3.5 EBC)	Grain	6	1.8 %
10.00 g	Azacca [15.00 %] - Boil 15.0 min	Hop	7	8.7 IBUs
10.00 g	Equinox (HBC 366) [15.00 %] - Boil 15.0 min	Hop	8	8.7 IBUs
10.00 g	Galaxy [14.00 %] - Boil 15.0 min	Hop	9	8.1 IBUs
1.0 pkg	Belgian Ale (Mangrove Jack's #M41)	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.068 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 8.0 %
Bitterness: 25.4 IBUs
Est Color: 12.1 EBC

Measured Original Gravity: 1.064 SG
Measured Final Gravity: 1.001 SG
Actual Alcohol by Vol: 8.3 %
Calories: 590.2 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 21.76 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 5.70 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.87 l of water at 74.9 C	65.6 C	75 min

Sparge: Fly sparge with 21.76 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 127.01 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18.3 C

Volumes of CO2: 2.5
Carbonation Est: Bottle with 127.01 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 93.59 g Corn Sugar
Age for: 30.00 days

Notes

Created with [BeerSmith](#)