

Belgian Pale Ale

Belgian Pale Ale

Type: All Grain

Batch Size: 7.00 gal

Boil Size: 8.01 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 3/25/2006

Brewer: Polygonia Brewers

Asst Brewer:

Equipment: My Equipment

Brewhouse Efficiency: 70.0

Ingredients

Amount	Item	Type	% or IBU
11.25 lb	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	78.9 %
1.25 lb	White Wheat Malt (2.4 SRM)	Grain	8.8 %
0.50 lb	Munich Malt (9.0 SRM)	Grain	3.5 %
0.50 lb	Special B Malt (180.0 SRM)	Grain	3.5 %
0.25 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	1.8 %
1.00 oz	Goldings, East Kent [6.60%] (60 min)	Hops	15.1 IBU
1.00 oz	Goldings, East Kent [6.60%] (20 min)	Hops	9.1 IBU
1.00 oz	Saaz [4.00%] (2 min) (Aroma Hop-Steep)	Hops	-
0.50 lb	Candi Sugar, Clear (0.5 SRM)	Sugar	3.5 %
1 Pkgs	Belgian Ale (White Labs #WLP550)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.053 SG

Est Final Gravity: 1.013 SG

Estimated Alcohol by Vol: 5.3 %

Bitterness: 24.2 IBU

Est Color: 11.7 SRM

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.6 %

Calories: 43 cal/pint

Color:

Color

Mash Profile

Mash Name: Single Infusion,
Light Body, Batch Sparge

Sparge Water: 5.36 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment:
FALSE

Total Grain Weight: 13.75 lb

Grain Temperature: 72.0 F

TunTemperature: 72.0 F

Mash PH: 5.4 PH

Name	Description	Step Temp	Step Time
Mash In	Add 17.19 qt of water at 161.4 F	150.0 F	75 min

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

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 5.3 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes