

BJCP Style and Style Guidelines

16-B Belgian & French Ale, Belgian Pale Ale

Min OG: 1.048 Max OG: 1.054
 Min IBU: 20 Max IBU: 30
 Min Clr: 16 Max Clr: 28 Color in EBC

Recipe Specifics

Batch Size (L): 15.00 Wort Size (L): 15.00
 Total Grain (kg): 3.75
 Anticipated OG: 1.059 Plato: 14.48
 Anticipated EBC: 28.4
 Anticipated IBU: 27.5
 Brewhouse Efficiency: 77 %
 Wort Boil Time: 90 Minutes

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
 Final Gravity Calculation Based on Points.
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
 % Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
 Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
 Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

| % | Amount | Name | Origin | Potential | Color - EBC |
|-------|---------|----------------------|--------|-----------|-------------|
| 46.7% | 1.75 kg | Pilsener 3 | | 1.037 | 3 |
| 20.0% | 0.75 kg | Aromamout (Amber 50) | België | 1.037 | 50 |
| 20.0% | 0.75 kg | Munichmout 15 | | 1.037 | 15 |
| 6.7% | 0.25 kg | Biscuit mout 50 | | 1.035 | 50 |
| 6.7% | 0.25 kg | Cara Crystal 120 | | 1.034 | 120 |

Potential represented as SG per pound per gallon.

Hops

| Amount | Name | Form | Alpha | IBU | Boil Time |
|----------|--------|--------|-------|------|-----------|
| 11.00 g. | Saazer | Pellet | 6.00 | 15.2 | 90 min. |
| 10.00 g. | Saazer | Pellet | 6.00 | 11.3 | 45 min. |
| 3.00 g. | Saazer | Pellet | 6.00 | 1.0 | 15 min. |

Yeast

DCL Yeast S-04 SafAle English Ale



Mash Schedule

Mash Type: Multi Step

Grain kg: 3.75
 Water Qts: 13.87 - Before Additional Infusions
 Water L: 13.13 - Before Additional Infusions

L Water Per kg Grain: 3.50 - Before Additional Infusions

Acid Rest Temp: 0 Time: 0
 Protein Rest Temp: 55 Time: 10
 Intermediate Rest Temp: 60 Time: 20
 Saccharification Rest Temp: 70 Time: 40
 Mash-out Rest Temp: 75 Time: 10
 Sparge Temp: 0 Time: 0

Total Mash Volume L: 15.63 - Dough-In Infusion Only

All temperature measurements are degrees Celsius.