



RECIPES

ABBAYE - BELGIAN PALE 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.1
Mashing in Liquor	758
Lauter	0
Sparge Liquor	542
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



STEP 2

MALT

Original Gravity/Plato	1.0654	16.0
BME (premised)	0.800	
Colour (Lovibond)	5 to 8	

EXTRACT (KG): 153,42

WEIGHT OF MALT (KG)

Pale	131.85
Wheat	49.17
Vienna	61.47
TOTAL	242.49

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale	0.550	0.800	0.640	3.1	2.4
Wheat	0.200	0.780	0.624	3.0	0.8
Vienna	0.25	0.78	0.624	4	1.4
TOTAL					4.6



TEMPERATURE

	°F	°C
Conversion Temp	153	67.0
Strike Temp	165	73.8
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 5

IBUs: 30

Irish Moss @ 30 min before knock-out: 50 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Hallertau M.	0.040	60.00	0.200	0.600	18.00	2025
Hallertau M.	0.040	30.00	0.150	0.200	6.00	900
Hallertau M.	0.040	15.00	0.100	0.100	3.00	675
Hallertau Blanc	0.090	5	0.050	0.050	1.50	300
Hallertau Blanc	0.090	whirlpool	0.050	0.025	0.75	150
					TOTAL	4050



STEP 4

YEAST

Yeast Type/Number	Abbaye Ale
Fermentation Temp	23°C



NOTES

- Non-filtered