

## Belgian Style

### Belgian Pale Ale

#### I. Description of the style

Our Belgian Pale Ale is based on the original English ale as the bitter Indian Pale Ale (IPA). IPA was brewed in London and in Burton-on-Trent.

Around 1860 the Pale Ale style came back to Belgium; before 1700, ale was already brewed in Belgium, with hops and no gruit.

A Belgian Pale Ale is a top fermented beer, very clean, fruity-estery, fine, delicate and hoppy, with a crispy dry finish from malt husk and mouthfeel hops compound.

#### II. Specifications

OG: 13 – 13.5 ° Plato

AFG : 2.5 - 3 ° Plato

EBU : 35 - 37

ABV : 5.3 – 5.5 %

Color : 15 EBC

#### III. Ingredients per hl; extract yield: ± 80 %

Malt	%	Kg / hl
ALE MD	90 %	15.525
BISCUIT 50 MD	7 %	1.2075
MUNICH MD	3 %	0.5175
<i>Total:</i>	<i>100 %</i>	<i>17.25 kg</i>

Hop: a mix of bitter, mouthfeel and aroma hops	G / hl
Bittering : Goldings, Chinook, NB, Target	240 g
Aroma: Goldings, Tettnanger, Saphir	130 g

**Yeast: Belgian style ale yeast**

## IV. Brewing Process

Simple, single infusion process. Start mashing in at 67 – 68 °C for 45 min. Spray-sparge with water of 80 °C to reach 76 °C to mash out the brewing liquor. Keep min 76 °C ± 1 °C for knock out.

Boil for min 60 min.

First hop at 5 min; second hop at 50 min; third hop at start of whirlpool (2 and 3 are aroma hops).

Fermentation between 17 °C – 20 °C for 8 days.

Collect yeast; maturation at 7 °C for 14 days.

Lagering at 0 °C for 1 week

Bottling

P.S. The amount of sugar is in relation with:

- a. residual sugar from main fermentation
- b. residual CO<sub>2</sub>
- c. the desired CO<sub>2</sub> content e.g. 6-7 g / lit. CO<sub>2</sub>

The amount of hop is also related to the isomerisation yield in the brewery

P.S.

- OG: Original gravity in Plato
- AFG: Apparent final gravity in Plato
- EBU: European Bitterness Units
- ABV: Alcohol % by volume
- EBC: Color in Eur. Brew. Conv. – units
- MD: Malts of Dingemans

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.