

BIERRECEPT:

BELGIAN STYLE - BELGIAN PALE ALE



As Pale as the Moon

The Belgian Pale Ale is a top fermented beer. The color is gold to copper and it can have a caramel or toasted malt flavor. The style is characterized by low but noticeable hop bitterness, flavor and aroma. The Belgian Pale Ale is inspired by British pale ales, which are very sessionable.

SPECIFICATIONS

SG₂₀: **11 - 14°**

FG₂₀: **2.5 - 3°**

EBU₂₀: **20 - 30**

ABV₂₀: **4 - 6%**

EBC₂₀: **10 - 20**

Ingredients

Fijn extract: **± 80%**

Malt

Malt ingredients for Belgian Style - Belgian Pale Ale

MALT TYPE	%	Kg/hl
PILSEN MD	85	17.0
MUNICH 15 MD	10	2.0
BISCUIT 50 MD	5	1.0
TOTAL	100	20 kg

Extra

Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP **g/hl**

Bitter: Goldings, Chinook, Target, Northern Brewer....

Aroma: Goldings, Tettnanger, Saphir

Yeast

Belgian Ale yeast

Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 1' at 78 °C; sparging at 80 °C

- boiling: 60 min;
- first hop: 5 min;
- second: 50 min;
- third: Whirlpool;

Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 17 - 20 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 7 - 10 °C
- Conditioning for 1 week at 0 - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO₂
3. the desired CO₂ content e.g. 6-7 g / lit. CO₂

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

Disclaimer :

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.