

Bad Tidings

an All Grain **Belgian Pale Ale** by **Matias**

Fermentables

Amount	Fermentable	Use
2.5 kg	Pilsner (DE)	Mash
0.6 kg	Torrified Wheat	Mash
0.6 kg	Munich Type I	Mash
0.5 kg	Caramel/Crystal 60L (US)	Mash
0.5 kg	Munich (BE)	Mash
0.4 kg	Muscovado Sugar	Boil
0.1 kg	Caramel/Crystal 75L (US)	Mash

Hops

Amount	Hop	Time
25.0 g	Northern Brewer (DE)	45 min
15.0 g	Tettnanger (DE)	15 min

Yeasts

Name	Lab/Product
Safbrew T-58	Fermentis T-58

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	65.0 °C	90 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.054 ↑	1.016 ↑	29
ABV	Color	Balance
5.0%	18 SRM ↑	Balanced

Notes

Mostly made up of a bunch of leftover grains I've accumulated. Some of them have been sitting around for a fair while now, so I don't have high hopes for efficiency.