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- Gravity **11 BLG**
  - ABV **4.4 %**
  - IBU **25**
  - SRM **4.9**
  - Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (100%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	11.5 g	---