

# ALE WIT

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **26**
- SRM **5.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom pszeniczny	2.5 kg (45.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	60 min	3.5 %
Boil	Sybilla	40 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	60 min
Spice	kolendra	25 g	Boil	60 min