

# Belg

- Gravity **14.3 BLG**
- ABV ---
- IBU **29**
- SRM **18.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (76.2%)	80 %	4
Grain	Strzegom Wiedeński	0.9 kg (17.1%)	79 %	10
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	30 min	5.21 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Sybilla	10 g	10 min	6 %
Boil	Lublin (Lubelski)	20 g	25 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M47	Ale	Dry	11 g	---