

## Belgian ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **12.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (50%)	80 %	6
Grain	Strzegom Wiedeński	2 kg (20%)	79 %	10
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Cara Gold Castlemalting	1 kg (10%)	78 %	120
Grain	Abbey Castle	1 kg (10%)	80 %	45
Sugar	Cukier	0.5 kg (5%)	100 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	20 g	60 min	11 %
Aroma (end of boil)	Junga	30 g	15 min	11 %
Aroma (end of boil)	Junga	20 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	50 ml	White Labs