

## Belgian Pale Ale 13

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **6.2**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.4 kg (77.3%) | 79 %  | 6   |
| Grain | Abbey Castle               | 0.4 kg (9.1%)  | 80 %  | 45  |
| Grain | Strzegom Monachijski typ I | 0.4 kg (9.1%)  | 79 %  | 16  |
| Grain | Melanoiden Malt            | 0.2 kg (4.5%)  | 80 %  | 39  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 45 g   | 60 min | 4.5 %      |
| Boil    | Styrian Golding       | 30 g   | 15 min | 3.6 %      |

### Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| t - 58 | Ale  | Dry  | 11.5 g | fermentis  |