

## belgian pale ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **9.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (43.5%)	80 %	4
Grain	Monachijski	2 kg (43.5%)	80 %	16
Grain	Abbey Castle	0.2 kg (4.3%)	80 %	45
Grain	Biscuit Malt	0.2 kg (4.3%)	79 %	45
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Boil	East Kent Goldings	30 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min