

Belgian pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **10.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **2 %**
- Size with trub loss **33.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.1%) | 80 % | 5 |
| Grain | Special B Malt | 0.2 kg (3.6%) | 65.2 % | 315 |
| Grain | Weyermann Specjal W | 0.2 kg (3.6%) | 68 % | 300 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9%) | 75 % | 45 |
| Liquid Extract | ekstrakt słodowy jasny | 0.15 kg (2.7%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 50 g | 55 min | 5 % |
| Boil | Hallertau | 50 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------------|
| FM20 Białe Walonki | Ale | Slant | 200 ml | Fermentum Mobile |