

Belgian Pale Ale v3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **9.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.3 kg (76.8%) | 85 % | 7 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (5.4%) | 72 % | 236 |
| Grain | Pszeniczny | 0.5 kg (8.9%) | 85 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (8.9%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 40 min | 13.5 % |
| Boil | Hallertau Mittelfruh | 25 g | 5 min | 3 % |
| Whirlpool | Hallertau Mittelfruh | 25 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |