Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV **---**
- IBU **32**
- SRM **6.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.44 kg *(77.3%)*	80 %	7
Grain	Abbey Castle	0.64 kg *(9.1%)*	80 %	45
Grain	Strzegom Monachijski typ I	0.64 kg *(9.1%)*	79 %	16
Grain	Melanoiden Malt	0.32 kg *(4.5%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	75 g	60 min	4.5 %
Aroma (end of boil)	Styrian Golding	47.36 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	12.8 g	Mangrove Jack's