

Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **6.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (17.9%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.1 kg (1.8%)	70 %	128
Grain	Viking Cookie	0.5 kg (8.9%)	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	0 min	4 %