Belgijskie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(71.4%)*	81 %	4
Grain	Carabelge	1 kg *(14.3%)*	80 %	30
Grain	Monachijski	1 kg *(14.3%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Lomik	50 g	15 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.