

#26 Belgian Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **8.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Wiedeński	1.5 kg (21.4%)	79 %	10
Grain	Carahell	1 kg (14.3%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.1%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calista	50 g	60 min	3.3 %
Aroma (end of boil)	Perle	60 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis