

# Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **6.9**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 4.25 kg (77.3%) | 80 %  | 7   |
| Grain | Abbey Castle               | 0.5 kg (9.1%)   | 80 %  | 45  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%)   | 79 %  | 16  |
| Grain | Melanoiden Malt            | 0.25 kg (4.5%)  | 80 %  | 39  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 56 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Styrian Golding       | 37 g   | 15 min | 3.6 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |