Belgijskie owoce

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(40.1%)*	85 %	4
Grain	Briess - Pilsen Malt	1.5 kg *(30.1%)*	80.5 %	2
Grain	Simpsons - Maris Otter	0.5 kg *(10%)*	81 %	6
Grain	Wheat, Torrified	0.3 kg *(6%)*	79 %	4
Grain	Biscuit Malt	0.25 kg *(5%)*	79 %	45
Grain	Caramel/Crystal Malt - 40L	0.2 kg *(4%)*	74 %	160
Grain	Weyermann Caramunich 3	0.24 kg *(4.8%)*	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %