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- Gravity **18.7 BLG**
- ABV **---**
- IBU **41**
- SRM **7.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(71.4%)*	79 %	6
Grain	Monachijski	1 kg *(14.3%)*	80 %	16
Sugar	cukier	1 kg *(14.3%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Lublin (Lubelski)	33 g	15 min	4 %
Boil	Lublin (Lubelski)	66 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew