

## Belg Paleale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **9.1**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 4 kg (58.8%)  | 80 %  | 6   |
| Grain | Monachijski           | 1 kg (14.7%)  | 80 %  | 16  |
| Grain | Abbey Malt Weyermann  | 0.5 kg (7.4%) | 75 %  | 45  |
| Grain | Strzegom Karmel 150   | 0.3 kg (4.4%) | 75 %  | 150 |
| Grain | Strzegom Wiedeński    | 1 kg (14.7%)  | 79 %  | 10  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Perle      | 20 g   | 55 min | 8 %        |
| Boil    | Challenger | 35 g   | 15 min | 7 %        |

### Yeasts

| Name    | Type | Form  | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Wlp 575 | Ale  | Slant | 200 ml | ---        |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Mech irlandzki | 5 g    | Boil    | 10 min |