

# Belgian pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **10.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **2 %**
- Size with trub loss **33.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type           | Name                   | Amount         | Yield  | EBC |
|----------------|------------------------|----------------|--------|-----|
| Grain          | Viking Pale Ale malt   | 4.5 kg (81.1%) | 80 %   | 5   |
| Grain          | Special B Malt         | 0.2 kg (3.6%)  | 65.2 % | 315 |
| Grain          | Weyermann Specjal W    | 0.2 kg (3.6%)  | 68 %   | 300 |
| Grain          | Abbey Malt Weyermann   | 0.5 kg (9%)    | 75 %   | 45  |
| Liquid Extract | ekstrakt słodowy jasny | 0.15 kg (2.7%) | 80 %   | --- |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 50 g   | 55 min | 5 %        |
| Boil    | Hallertau | 50 g   | 10 min | 5 %        |

## Yeasts

| Name               | Type | Form  | Amount | Laboratory       |
|--------------------|------|-------|--------|------------------|
| FM20 Białe Walonki | Ale  | Slant | 200 ml | Fermentum Mobile |