

Belgijskie pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **9.7**
- 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 **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.55 kg (30.6%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (19.7%) | 78 % | 4 |
| Grain | Carabelge | 1 kg (19.7%) | 80 % | 30 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.9%) | 75 % | 150 |
| Grain | Strzegom Cookie Bursztynowy | 0.32 kg (6.3%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 39.8 g | 60 min | 4.7 % |
| Boil | East Kent Golding | 25 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 800 ml | Fermentum Mobile |