

## Belgijskie Pale Ale (zestaw BA)

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **46**
- SRM **6.2**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Carabelge	0.2 kg (5%)	80 %	30
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	English Golding	30 g	20 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew