

## Belgijskie słody

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Castle Pale Ale      | 4.5 kg (81.8%) | 80 %  | 8   |
| Grain | Abbey Malt Weyermann | 1 kg (18.2%)   | 75 %  | 45  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 25 g   | 50 min | 7 %        |
| Boil    | Fuggles    | 30 g   | 15 min | 4.5 %      |