

belgisk apa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|---------------|-------|-----|
| Liquid Extract | Briess LME - Golden Light | 4.5 kg (100%) | 81 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 20 g | 40 min | 13.3 % |
| Boil | Galaxy | 20 g | 5 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |