

# carabelge

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **7.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7 kg (70%)	79 %	10
Grain	Carabelge	3 kg (30%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	---