

# Pale Ale BIAB

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **7.3**
- 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 **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Rahr - Red Wheat Malt	0.5 kg (7.7%)	85 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	15 min	9 %
Boil	Lublin (Lubelski)	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis