

Trapp Pale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński | 4 kg (90.9%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.2 kg (4.5%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.2 kg (4.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10.3 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 3.21 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 5 min | 3.21 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 | Ale | Dry | 10 g | Mangrove Jack's |