

# Trapp Pale

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- 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