

## #3 Belgian Ale

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- Gravity **14.3 BLG**
- ABV ---
- IBU **24**
- SRM **10.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	6
Grain	Strzegom Monachijski typ I	2 kg (31.7%)	79 %	16
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	45
Grain	Carabelge	0.5 kg (7.9%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Boil	Lublin (Lubelski)	40 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew t-58	Ale	Dry	11 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Herb	mech irlandzki	5 g	Boil	15 min