

# Ale Belgiaaaa!

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- Gravity **13 BLG**
- ABV ---
- IBU ---
- SRM **5.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 80 %  | 7   |
| Grain | Pszeniczny        | 2 kg (40%) | 85 %  | 4   |

## Yeasts

| Name                            | Type  | Form  | Amount | Laboratory |
|---------------------------------|-------|-------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Slant | 100 ml | Gozdawa    |