

# American Belgian Pale Ale 52

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **6.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1.4 kg (24.3%)	79 %	16
Grain	Biscuit Malt	0.4 kg (7%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.2%)	75 %	30
Grain	Słód zakwaszający	0.15 kg (2.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Chinook	11 g	5 min	13 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile