

Before Storm

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Abbey Malt Weyermann | 0.25 kg (7.2%) | 75 % | 45 |
| Grain | Pale ale | 1 kg (29%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (14.5%) | 80 % | 24 |
| Grain | Pilzneński | 1.7 kg (49.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 20 g | 60 min | 4.5 % |
| Aroma (end of boil) | Hallertau | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Hallertau | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Safbrew S-33 | Ale | Liquid | 200 ml | --- |