

Belg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **7.1**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Abbey Malt Weyermann	0.4 kg (8%)	75 %	45
Grain	Briess - Munich Malt 20L	0.4 kg (8%)	74 %	39
Grain	BESTMALZ - Best Melanoidin Light	0.2 kg (4%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	50 min	4.5 %
Boil	Styrian Golding	20 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
3522	Ale	Liquid	150 ml	---