

## Belgium Pale Ale by Zagorzyn

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **8.3**
- 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 **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (61.2%)	80 %	7
Grain	Słód Monachijski	1 kg (20.4%)	--- %	15
Grain	Słód Caramel Pils	0.3 kg (6.1%)	--- %	150
Grain	Słód zakwaszający	0.3 kg (6.1%)	--- %	5
Grain	Słód cookie	0.3 kg (6.1%)	--- %	---