

## Belgian ALE

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **6**
- 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 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński 3-5 ebc weyermann	3 kg (52.6%)	--- %	4
Grain	słód pale ale	1 kg (17.5%)	--- %	6
Grain	słód wiedeński	1 kg (17.5%)	--- %	8
Grain	słód carabelge	0.5 kg (8.8%)	--- %	30
Grain	słód karmelowy 30	0.2 kg (3.5%)	--- %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	30 g	10 min	3.6 %
Boil	East Kent Goldings	30 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew