

Belgian Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **6.1**
- 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 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (61.2%)	80 %	6
Grain	Monachijski	1.1 kg (25.9%)	80 %	14
Grain	Carabelge	0.3 kg (7.1%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (5.9%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Fuggles	30 g	50 min	4.5 %
Mash	Hallertau	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	60 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	50 min