

# Belgian Pale Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **6.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (77.3%)	79 %	6
Grain	Abbey Malt Weyermann	0.4 kg (9.1%)	75 %	45
Grain	Monachijski	0.4 kg (9.1%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (4.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	60 min	4.5 %
Aroma (end of boil)	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	10 g	---