

## Belgian Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **6.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.75 kg (62.5%)	80 %	7
Grain	Monachijski	1.5 kg (25%)	80 %	16
Grain	Abbey Malt Weyermann	0.45 kg (7.5%)	75 %	45
Grain	Carabelge	0.3 kg (5%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	45 g	55 min	7.6 %
Boil	Styrian Golding	45 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	200 ml	Fermentum Mobile