

## belgian pale ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **9.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (43.5%)  | 80 %  | 4   |
| Grain | Monachijski         | 2 kg (43.5%)  | 80 %  | 16  |
| Grain | Abbey Castle        | 0.2 kg (4.3%) | 80 %  | 45  |
| Grain | Biscuit Malt        | 0.2 kg (4.3%) | 79 %  | 45  |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.3%) | 70 %  | 299 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 12 g   | 60 min | 15.5 %     |
| Boil    | East Kent Goldings     | 30 g   | 10 min | 6 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 50 ml  | Fermentum Mobile |

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g    | Boil    | 10 min |