

# Belgian Pale Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **64**
- SRM **8.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (83.3%)	80 %	6
Grain	słód wiedeński	0.5 kg (10.4%)	--- %	---
Grain	Strzegom Karmel 150	0.15 kg (3.1%)	75 %	150
Grain	Strzegom Karmel 300	0.15 kg (3.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	60 g	60 min	8.9 %
Boil	Puławski	40 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis