

Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **6.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.44 kg (77.3%) | 80 % | 7 |
| Grain | Abbey Castle | 0.64 kg (9.1%) | 80 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.64 kg (9.1%) | 79 % | 16 |
| Grain | Melanoiden Malt | 0.32 kg (4.5%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|---------|--------|------------|
| Boil | Saaz (Czech Republic) | 75 g | 60 min | 4.5 % |
| Aroma (end of boil) | Styrian Golding | 47.36 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 12.8 g | Mangrove Jack's |