

Belgian pale ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **14.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (37.1%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg (37.1%)	80 %	35
Liquid Extract	Bruntal	1.04 kg (22.7%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.14 kg (3.1%)	90 %	621

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	20 g	60 min	5 %
Boil	Brewers Gold	10 g	30 min	5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.4 g	Fermentis