

## Belgian Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **8.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (55.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.75 kg (25.9%)	79 %	16
Grain	Pszenica niesłodowana	0.3 kg (10.3%)	75 %	3
Grain	Amber Malt	0.1 kg (3.4%)	75 %	43
Grain	Special B Castle	0.05 kg (1.7%)	70 %	350
Grain	Carared	0.1 kg (3.4%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	50 min	7.5 %
Boil	East Kent Goldings	12 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	60 ml	Fermentum Mobile