

## BELGIAN pale ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **6.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (90.9%)	80 %	5
Grain	Cara Ruby Castle	0.3 kg (9.1%)	72 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczowa	20 g	Boil	10 min