

# Belgijskie pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **9.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.55 kg (30.6%)	80 %	5
Grain	Weyermann - Carapils	1 kg (19.7%)	78 %	4
Grain	Carabelge	1 kg (19.7%)	80 %	30
Grain	Strzegom Monachijski typ I	1 kg (19.7%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.9%)	75 %	150
Grain	Strzegom Cookie Bursztynowy	0.32 kg (6.3%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	39.8 g	60 min	4.7 %
Boil	East Kent Golding	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	800 ml	Fermentum Mobile