

# belgijskie pale ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **8.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (58.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (23.5%)	79 %	16
Grain	Carared	0.1 kg (3.9%)	75 %	39
Grain	Special B Malt	0.05 kg (2%)	65.2 %	315
Grain	Amber Malt	0.1 kg (3.9%)	70 %	60
Grain	Pszenica niesłodowana	0.2 kg (7.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	4.5 %
Whirlpool	East Kent Goldings	5 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile