

## Belgijskie słody

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (81.8%)	80 %	8
Grain	Abbey Malt Weyermann	1 kg (18.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	50 min	7 %
Boil	Fuggles	30 g	15 min	4.5 %