

# belgisk apa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Golden Light	4.5 kg (100%)	81 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	40 min	13.3 %
Boil	Galaxy	20 g	5 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---