

# Blankenberge

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- Gravity **14.7 BLG**
- ABV ---
- IBU **29**
- SRM **10.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7
Grain	Strzegom Wiedeński	1.5 kg (37.5%)	79 %	10
Grain	Biscuit Malt	0.5 kg (12.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	5 g	30 min	15 %
Boil	Jarrylo	10 g	45 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BE-256	Ale	Dry	11.5 g	---