

Session Belgian Ale

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **11.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (74%)	80 %	4
Grain	Strzegom Pszeniczny	0.65 kg (13%)	81 %	6
Grain	Strzegom Karmel 300	0.3 kg (6%)	70 %	299
Grain	Strzegom Bursztynowy	0.35 kg (7%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	17 %
Boil	Marynka	15 g	60 min	10 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Boil	Styrian Golding	15 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	150 ml	Fermentum Mobile