

## Belgijskie

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **12.8**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Viking Munich Malt   | 2 kg (30.8%)  | 78 %  | 18  |
| Grain | Strzegom Karmel 150  | 1 kg (15.4%)  | 75 %  | 150 |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Styrian Golding    | 50 g   | 60 min | 3.6 %      |
| Boil    | East Kent Goldings | 50 g   | 10 min | 5.1 %      |