

#29 Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **2.9**
- 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 **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Sugar	Cukier kandyzowany jasny	0.5 kg (14.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Styrian Golding	30 g	70 min	3.6 %
Whirlpool	Styrian Golding	30 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	150 ml	Wyeast Labs