

## Before Storm

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.25 kg (7.2%)	75 %	45
Grain	Pale ale	1 kg (29%)	80 %	4
Grain	Monachijski	0.5 kg (14.5%)	80 %	24
Grain	Pilzneński	1.7 kg (49.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Aroma (end of boil)	Hallertau	20 g	15 min	4.5 %
Aroma (end of boil)	Hallertau	20 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Liquid	200 ml	---