

# Belg Paleale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **9.1**
- 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 **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (58.8%)	80 %	6
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (7.4%)	75 %	45
Grain	Strzegom Karmel 150	0.3 kg (4.4%)	75 %	150
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	55 min	8 %
Boil	Challenger	35 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp 575	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Mech irlandzki	5 g	Boil	10 min