

# Belgium Pale Ale by ZagorzynU

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **8.5**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Słód Monachijski	1.5 kg (27.3%)	--- %	15
Grain	Słód Caramel Pils	0.2 kg (3.6%)	--- %	200
Grain	Słód zakwaszający	0.3 kg (5.5%)	--- %	5
Grain	Słód cookie	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	5.6 %
Boil	Styrian Golding	25 g	30 min	5.6 %
Boil	East Kent Goldings	50 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1400 ml	Fermentum Mobile

## Notes

- Przerwa białkowa 53 na 15 min  
Przerwa scukrzająca 69 na 60 min  
Mushout  
Woda do wystadzania 250  
48 h namnażanie drożdzy  
Ph zacieru w 10 min 5,16  
Ph wystadzana 5,9  
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