

Belgian Pale Ale 13

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **6.2**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (77.3%)	79 %	6
Grain	Abbey Castle	0.4 kg (9.1%)	80 %	45
Grain	Strzegom Monachijski typ I	0.4 kg (9.1%)	79 %	16
Grain	Melanoiden Malt	0.2 kg (4.5%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	60 min	4.5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
t - 58	Ale	Dry	11.5 g	fermentis