

# Belgian Pale Ale

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **5.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (100%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PolishHops Izabella	50 g	60 min	5 %
Boil	PolishHops Izabella	30 g	30 min	5 %
Aroma (end of boil)	PolishHops Izabella	20 g	0 min	5 %
Dry Hop	PolishHops Izabella	30 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis