

Belgijskie ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **5.6**
- 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 **10 %/h**
- Boil size **26.8 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	Pale Malt (2 Row) US	4 kg (72.7%)	79 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Carabelge	0.25 kg (4.5%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (4.5%)	75 %	45