

# BERGAMOT BELGIAN ALE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.4**
- 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 **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (83.3%)	80 %	5
Grain	Cara Clair	0.5 kg (8.3%)	78 %	4
Grain	Abbey	0.5 kg (8.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	5.8 %
Boil	Bramling	20 g	40 min	5.8 %
Boil	Bramling	30 g	20 min	5.8 %
Boil	Bramling	30 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórki bergamotki	20 g	Boil	20 min