

## session

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **67.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	11.5 kg (88.5%)	81 %	5
Grain	Weyermann - Carapils	1.5 kg (11.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	10.5 %
Boil	Mosaic	50 g	20 min	10 %
Aroma (end of boil)	mosaic	120 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	350 ml	Fermentis