

## #Sowa 36 - Belgian Pale Ale - zarzucone

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **7.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (77.3%)	80 %	25
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3
Sugar	Cane (Beet) Sugar	0.5 kg (11.4%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7.1 %
Boil	Perle	25 g	30 min	7.1 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---