

## #14 Belgian Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **8.9**
- 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 **65 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	Weyermann - Pale Ale Malt	3 kg (54.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Abbey Malt Weyermann	1 kg (18.2%)	75 %	45
Grain	Carabelge	0.5 kg (9.1%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	40 g	20 min	2.8 %
Boil	Tradition	40 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew