

## belg

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- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **26.65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **14.3 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.95 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	55 min	4.7 %
Boil	Epic	30 g	15 min	3.7 %
Boil	Citra	10 g	60 min	12.4 %