

# Belgian PA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **12.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (36%)	80 %	5
Grain	Pilzneński	1 kg (36%)	81 %	4
Grain	Cara Ruby Castle	0.2 kg (7.2%)	72 %	49
Sugar	cukier	0.5 kg (18%)	100 %	0
Grain	Jęczmień palony	0.08 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	30 g	Boil	10 min