

## belgian pa OF 2019

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **8.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	8 kg (72.7%)	80 %	8
Grain	Monachijski	2 kg (18.2%)	80 %	26
Grain	Abbey Malt Weyermann	1 kg (9.1%)	75 %	45
Grain	Strzegom Wiedeński	0 kg	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	50 g	60 min	9 %
Boil	East Kent Goldings	80 g	10 min	7 %