

Belgian Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **6.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (53.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (17.9%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1 kg (17.9%) | 81 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (1.8%) | 70 % | 128 |
| Grain | Viking Cookie | 0.5 kg (8.9%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 50 g | 0 min | 4 % |