

## Belgian Pale Ale V2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5.6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (64.8%)	80 %	4
Grain	Abbey Castle	0.4 kg (7.4%)	80 %	45
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Monachijski	1 kg (18.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Tradition	20 g	10 min	5.5 %
Whirlpool	Tradition	30 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile