

## Belgian Pale Ale v3

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **9.3**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.3 kg (76.8%)	85 %	7
Grain	Caramel/Crystal Malt - 120L	0.3 kg (5.4%)	72 %	236
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8.9%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Boil	Hallertau Mittelfruh	25 g	5 min	3 %
Whirlpool	Hallertau Mittelfruh	25 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis