

## Belgian Pale Ale V4

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **6.8**
- 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	Weyermann - Pale Ale Malt	2.5 kg (46.3%)	85 %	7
Grain	Abbey Castle	0.4 kg (7.4%)	80 %	45
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Monachijski	2 kg (37%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	12 %
Boil	Hallertau Mittelfruh	30 g	10 min	5.6 %
Whirlpool	Hallertau Mittelfruh	30 g	10 min	5.6 %

### Yeasts

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