

carabelge

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **7.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 7 kg (70%) | 79 % | 10 |
| Grain | Carabelge | 3 kg (30%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | --- |