

## No. 1

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- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **5.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (95%) | 85 %  | 7   |
| Grain | Carahell                  | 0.2 kg (5%)  | 77 %  | 26  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | East Kent Golding | 25 g   | 5 min  | 5.7 %      |
| Boil    | Fuggles           | 30 g   | 50 min | 4.5 %      |
| Boil    | Fuggles           | 10 g   | 60 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Notes

- Zestaw surowców z browamatora  
[http://www.browamator.pl/szczegoly.php?\\_BA\\_BPA\\_\\_Belgijskie\\_Pale\\_Ale\\_12Blg\\_-\\_zestaw\\_surowcow\\_-\\_slody\\_srutowane&przedm=14388208&grupa\\_p=6&sortuj=kod](http://www.browamator.pl/szczegoly.php?_BA_BPA__Belgijskie_Pale_Ale_12Blg_-_zestaw_surowcow_-_slody_srutowane&przedm=14388208&grupa_p=6&sortuj=kod)  
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