

# "Peated" Belgian Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **5.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	1.5 kg (62.5%)	81 %	8
Grain	Viking Malt Wędzony Czereśnią	0.9 kg (37.5%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	8.2 %
Aroma (end of boil)	Tomyski	25 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Liquid	40 ml	White Labs