

# Petite

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **4.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aroma CastleMalting	0.1 kg (2.4%)	78 %	100
Grain	Biscuit Malt	0.25 kg (6.1%)	79 %	45
Grain	Weyermann - Pale Wheat Malt	0.25 kg (6.1%)	85 %	5
Grain	Weyermann - Pilsner Malt	3.5 kg (85.4%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	700 ml	Fermentum Mobile