Belgian Pale Ale

- Gravity **11.7 BLG**
- ABV **---**
- IBU **26**
- SRM **8.8**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg *(62.5%)*	80 %	8
Grain	Strzegom Monachijski typ I	2 kg *(25%)*	79 %	16
Grain	Abbey Castle	0.5 kg *(6.3%)*	80 %	45
Grain	Carabelge	0.5 kg *(6.3%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	60 min	7.6 %
Aroma (end of boil)	Styrian Golding	60 g	5 min	3.6 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.