

AMBER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **8.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Żytni	1 kg (18.2%)	85 %	8
Sugar	Brown Sugar, Dark	0.2 kg (3.6%)	100 %	99
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Grain	Simpsons - Crystal Rye	0.3 kg (5.5%)	73 %	177
Grain	Carabelge	0.3 kg (5.5%)	80 %	30
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Liquid Extract	Miód spadziowy	0.3 kg (5.5%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	70 g	60 min	3.2 %
Boil	Columbus/Tomahawk/Zeus	4 g	40 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile