

# Belgian Pale Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **6.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.25 kg (77.3%)	80 %	7
Grain	Abbey Castle	0.5 kg (9.1%)	80 %	45
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Grain	Melanoiden Malt	0.25 kg (4.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	56 g	60 min	4.5 %
Aroma (end of boil)	Styrian Golding	37 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's