

Belgian Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **6.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.75 kg (62.5%) | 80 % | 7 |
| Grain | Monachijski | 1.5 kg (25%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 0.45 kg (7.5%) | 75 % | 45 |
| Grain | Carabelge | 0.3 kg (5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 45 g | 55 min | 7.6 % |
| Boil | Styrian Golding | 45 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 200 ml | Fermentum Mobile |