

# Belgian pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **10.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **2 %**
- Size with trub loss **33.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.1%)	80 %	5
Grain	Special B Malt	0.2 kg (3.6%)	65.2 %	315
Grain	Weyermann Specjal W	0.2 kg (3.6%)	68 %	300
Grain	Abbey Malt Weyermann	0.5 kg (9%)	75 %	45
Liquid Extract	ekstrakt słodowy jasny	0.15 kg (2.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	55 min	5 %
Boil	Hallertau	50 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Slant	200 ml	Fermentum Mobile