

Belgijskie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Carabelge | 1 kg (14.3%) | 80 % | 30 |
| Grain | Monachijski | 1 kg (14.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lomik | 50 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 11 g | --- |