

Belgijskie owoce

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | Pszeniczny | 2 kg (40.1%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 1.5 kg (30.1%) | 80.5 % | 2 |
| Grain | Simpsons - Maris Otter | 0.5 kg (10%) | 81 % | 6 |
| Grain | Wheat, Torrified | 0.3 kg (6%) | 79 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (5%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (4%) | 74 % | 160 |
| Grain | Weyermann Caramunich 3 | 0.24 kg (4.8%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |