

# Blankenberge

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- Gravity **14.7 BLG**
- ABV ---
- IBU **29**
- SRM **10.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (50%)     | 85 %  | 7   |
| Grain | Strzegom Wiedeński        | 1.5 kg (37.5%) | 79 %  | 10  |
| Grain | Biscuit Malt              | 0.5 kg (12.5%) | 79 %  | 45  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Jarrylo | 5 g    | 30 min | 15 %       |
| Boil    | Jarrylo | 10 g   | 45 min | 15 %       |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| BE-256 | Ale  | Dry  | 11.5 g | ---        |