

# ES Belgian Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **8.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (8.6%)	79 %	10
Grain	Strzegom Karmel 150	0.15 kg (2.6%)	75 %	150
Grain	Strzegom Karmel 300	0.15 kg (2.6%)	70 %	299
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (17.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	40 g	60 min	8.9 %
Boil	Puławski	20 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis