

## No. 1

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- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **5.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (95%)	85 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Golding	25 g	5 min	5.7 %
Boil	Fuggles	30 g	50 min	4.5 %
Boil	Fuggles	10 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- Zestaw surowców z browamatora  
[http://www.browamator.pl/szczegoly.php?\\_BA\\_BPA\\_\\_Belgijskie\\_Pale\\_Ale\\_12Blg\\_-\\_zestaw\\_surowcow\\_-\\_slody\\_srutowane&przedm=14388208&grupa\\_p=6&sortuj=kod](http://www.browamator.pl/szczegoly.php?_BA_BPA__Belgijskie_Pale_Ale_12Blg_-_zestaw_surowcow_-_slody_srutowane&przedm=14388208&grupa_p=6&sortuj=kod)  
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