

nudna belgia

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **11.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- 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	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Pilzneński	1 kg (20%)	81 %	4
Grain	Strzegom Karmel 30	0.15 kg (3%)	75 %	30
Grain	Special B Malt	0.35 kg (7%)	65.2 %	315
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabella	25 g	60 min	5.8 %
Boil	izabella	25 g	15 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Slant	100 ml	Wyeast Labs