

session

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **67.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 11.5 kg (88.5%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 1.5 kg (11.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 70 g | 60 min | 10.5 % |
| Boil | Mosaic | 50 g | 20 min | 10 % |
| Aroma (end of boil) | mosaic | 120 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Slant | 350 ml | Fermentis |