

# Bisfenol A

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **6.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **15 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.2%)	81 %	4
Grain	Malteurop Wiedeński	2.5 kg (36.4%)	79 %	8
Grain	Biscuit Malt	0.125 kg (1.8%)	79 %	45
Grain	Strzegom Karmel 150	0.25 kg (3.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	90 min	13.5 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs