

BPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **11.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | pale ale | 4 kg (72.7%) | 75 % | 7 |
| Grain | abbey | 1 kg (18.2%) | 75 % | 45 |
| Sugar | cuk | 0.5 kg (9.1%) | 100 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | sor | 20 g | 20 min | 12 % |
| Boil | styr | 40 g | 60 min | 3.5 % |