

BPA #11

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **7.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (64.8%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.5 kg (27.8%) | 78 % | 18 |
| Grain | Carabelge | 0.3 kg (5.6%) | 80 % | 30 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.9%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 5 % |
| Boil | Willamette | 30 g | 15 min | 5 % |
| Aroma (end of boil) | Willamette | 20 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 26 ml | Fermentum Mobile |