

## BPA

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **27**
- SRM **6.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (61.5%)	80 %	5
Grain	Strzegom Wiedeński	1.4 kg (26.9%)	79 %	10
Grain	Abbey Castle	0.3 kg (5.8%)	80 %	45
Grain	Biscuit Malt	0.3 kg (5.8%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	25 g	15 min	7.5 %
Boil	Smaragd Szyszka	40 g	55 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Liquid	11 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	7 g	Boil	15 min