

## BPA

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- Gravity **15.3 BLG**
- ABV ---
- IBU **20**
- SRM ---
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (57.6%)	--- %	---
Grain	Strzegom Monachijski typ I	0.7 kg (10.6%)	--- %	---
Grain	Strzegom Wiedeński	0.6 kg (9.1%)	--- %	---
Grain	Weyermann Carabelge	0.6 kg (9.1%)	--- %	---
Grain	Abbey Malt Weyermann	0.4 kg (6.1%)	--- %	---
Grain	Castle Malting Biscuit	0.5 kg (7.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	30 min	3.6 %
First Wort	Marynka	0 g	0 min	8 %
Dry Hop	Fuggles	20 g	3 day(s)	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	---