

BPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **6.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (76.9%) | 80.5 % | 6 |
| Grain | Pszeniczny | 0.2 kg (10.3%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.15 kg (7.7%) | 75 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (5.1%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------|--------|--------|------------|
| First Wort | Marynka | 15 g | 60 min | 7.8 % |
| Boil | Styrian Golding | 15 g | 10 min | 2.8 % |
| Boil | Styrian Golding | 10 g | 0 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 1400 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | chłodnica ;) | 1 g | Boil | 20 min |