

BPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **6.5**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (51.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (34.2%) | 79 % | 10 |
| Grain | Abbey Castle | 0.3 kg (5.1%) | 80 % | 45 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.1%) | 79 % | 22 |
| Sugar | cukier kandyzowany biały | 0.25 kg (4.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 27 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 25 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale be-134 | Ale | Dry | 11.5 g | Fermentis |