

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