

# BPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.28 kg (87.5%) | 80 %  | 7   |
| Grain | Abbey Malt Weyermann   | 0.37 kg (7.6%)  | 75 %  | 45  |
| Grain | Carabelge              | 0.24 kg (4.9%)  | 80 %  | 30  |

## Hops

| Use for | Name               | Amount  | Time   | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil    | East Kent Goldings | 36.67 g | 55 min | 5 %        |
| Boil    | East Kent Goldings | 36.67 g | 15 min | 5 %        |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 30 ml  | White Labs |

## Notes

- 19,5 L, 14 Blg do fermentacji  
*Apr 2, 2024, 4:10 PM*