

# 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*