

## BPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Viking Cookie malt	0.25 kg (5.6%)	72 %	45
Grain	Abbey Malt Weyermann	0.25 kg (5.6%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Styrian Golding	50 g	10 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3726 Farmhouse Ale	Ale	Liquid	1000 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	10 min