

# BPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **7.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (63%)	80 %	4
Grain	Pszenica niesłodowana	0.5 kg (12.6%)	75 %	3
Grain	Strzegom Monachijski typ II	0.1 kg (2.5%)	79 %	22
Grain	Biscuit Malt	0.35 kg (8.8%)	79 %	45
Grain	Caramunich® typ I	0.15 kg (3.8%)	73 %	80
Grain	Carared	0.15 kg (3.8%)	75 %	39
Grain	Carafa II	0.02 kg (0.5%)	70 %	812
Sugar	cukier demerara ciemny	0.2 kg (5%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	50 min	11 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min

## Notes

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*Jun 20, 2017, 1:00 PM*