

BPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.3**
- 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 **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (81.6%)	85 %	7
Grain	Weyermann - Vienna Malt	0.5 kg (10.2%)	81 %	8
Grain	Abbey Malt Weyermann	0.1 kg (2%)	75 %	45
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45
Grain	Cara Gold	0.1 kg (2%)	75 %	120
Grain	Carabelge	0.1 kg (2%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Blanc	20 g	60 min	11 %
Aroma (end of boil)	Hallertau Mittelfruh	20 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1388 Belgian Strong Ale	Ale	Liquid	100 ml	Wyeast Labs