

## BPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **7.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (70.2%)	80.5 %	4
Grain	BESTMALZ - Best Minich	0.5 kg (17.5%)	80.5 %	16
Grain	Abbey Castle	0.25 kg (8.8%)	80 %	45
Grain	Słód karmelowy 50 Viking Malt	0.1 kg (3.5%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	50 min	10 %
Boil	Fuggles	10 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min