

## BPA

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- Gravity **13.9 BLG**
- ABV ---
- IBU **40**
- SRM **10.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (11%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (54.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22%)	79 %	16
Grain	Weyermann - Abbey Malt	0.35 kg (7.7%)	50 %	45
Grain	Aromatic Malt	0.2 kg (4.4%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	eureka	25 g	10 min	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11 g	Gozdawa