

## BPA w

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **33.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt  | 4.75 kg (60.9%) | 80 %  | 7   |
| Grain | Monachijski typ I       | 2 kg (25.6%)    | 79 %  | 16  |
| Grain | Abbey Malt<br>Weyermann | 0.7 kg (9%)     | 75 %  | 45  |
| Grain | Carabelge               | 0.35 kg (4.5%)  | 80 %  | 30  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 15 min | 5.4 %      |
| Boil    | East Kent Goldings | 50 g   | 55 min | 5.4 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale  | Dry  | 1 g    | 2x         |