BPA 40L v2.5

- Gravity **11.3 BLG**
- ABV **---**
- IBU **23**
- SRM **10.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg *(33.3%)*	80.5 %	2
Grain	Briess - Pale Ale Malt	5 kg *(55.6%)*	80 %	7
Grain	Simpsons - Caramalt	0.4 kg *(4.4%)*	76 %	69
Grain	Biscuit Malt	0.4 kg *(4.4%)*	79 %	45
Grain	Special B Malt	0.2 kg *(2.2%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Fuggles	25 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	22 g	Mangrove Jack's