Maltańskie BPA

- Gravity **12.5 BLG**
- ABV **---**
- IBU **33**
- SRM **9.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Strzegom 2,5-5 EBC	2.3 kg *(51.1%)*	81 %	4
Grain	Strzegom Monachijski typ I	1 kg *(22.2%)*	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg *(6.7%)*	75 %	45
Grain	Weyermann Carabelge 30-35 EBC	0.2 kg *(4.4%)*	75 %	32
Grain	Strzegom Wiedeński	0.2 kg *(4.4%)*	79 %	10
Grain	Pszeniczny Strzegom 3-6 EBC	0.1 kg *(2.2%)*	85 %	4
Grain	Biscuit Castle 50 EBC	0.2 kg *(4.4%)*	79 %	45
Grain	karmelowy jasny 100-180 EBC STRZEGOM	0.2 kg *(4.4%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 2015	20 g	55 min	9.5 %

Boil	East Kent Goldning 2013	5 g	20 min	5 %
Boil	Hallertau Spalt Select	10 g	20 min	3.4 %
Boil	Fuggles	25 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Slant	800 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlanzki	4 g	Boil	10 min