

## Bpa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **4.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (77.3%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (6.8%)	78 %	4
Grain	Pszeniczny	0.3 kg (6.8%)	85 %	4
Sugar	Brown Sugar, Light	0.4 kg (9.1%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10 %