

Bisfenol A

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **6.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **15 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4 kg (58.2%) | 81 % | 4 |
| Grain | Malteurop Wiedeński | 2.5 kg (36.4%) | 79 % | 8 |
| Grain | Biscuit Malt | 0.125 kg (1.8%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | Magnum | 10 g | 90 min | 13.5 % |
| Boil | East Kent Goldings | 20 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Liquid | 100 ml | Wyeast Labs |