

BPA#2 AlleBellBeer mod

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **7.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.8%) | 80 % | 5 |
| Grain | Monachijski typ I 12-17 EBC Weyermann | 1 kg (19.6%) | 80 % | 16 |
| Grain | Carabelge | 0.25 kg (4.9%) | 80 % | 30 |
| Grain | Biscuit Malt castle | 0.35 kg (6.9%) | 79 % | 50 |
| Grain | Monachijski Barke | 0.5 kg (9.8%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 55 min | 10 % |
| Boil | lunga | 15 g | 40 min | 11 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |
| Boil | Fuggles | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-----|--------|-----|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | --- |
|-----------------------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|--------|
| Other | Mech | 4 g | Boil | 15 min |

Notes

- Mod przepisu:
[http://www.wiki.piwo.org/Belgian_Pale_Ale,_Dorota_Chrapek_\(dori\)](http://www.wiki.piwo.org/Belgian_Pale_Ale,_Dorota_Chrapek_(dori))

Burzliwa 10dni 19°C
Cicha 20dni 18°C
Aug 2, 2017, 7:04 PM