

BPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **32**
- SRM **6.2**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (62.5%) | 85 % | 7 |
| Grain | Monachijski | 1 kg (25%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (7.5%) | 75 % | 45 |
| Grain | Carabelge | 0.2 kg (5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Styrian Golding | 30 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 150 ml | Fermentum Mobile |