

BPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (64.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (25.8%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.5%) | 75 % | 45 |
| Grain | Cara-Pils/Dextrine | 0.25 kg (3.2%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | książęcy | 30 g | 50 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|---------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale | Slant | 1000 ml | Mangrove Jack's |