

Test BPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **10**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 1.7 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| PAY7 | Wheat | Dry | 11.5 g | Gozdawa |