

wy3522 starter BPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **6.7**
- 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 **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (58.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (29.4%)	79 %	16
Grain	Carabelge	0.3 kg (5.9%)	80 %	30
Grain	Biscuit Malt	0.3 kg (5.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	1500 ml	Wyeast Labs