

## BPA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **10.3**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt         | 3.2 kg (68.1%) | 82 %   | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (21.3%)   | 79 %   | 22  |
| Grain | Biscuit Malt                | 0.3 kg (6.4%)  | 79 %   | 45  |
| Grain | Special B Malt              | 0.2 kg (4.3%)  | 65.2 % | 315 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 15 g   | 60 min | 11.2 %     |
| Boil    | Sybilla | 30 g   | 15 min | 3.5 %      |

### Yeasts

| Name             | Type | Form   | Amount | Laboratory       |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale  | Liquid | 150 ml | Fermentum Mobile |