

BPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.75 kg (57.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (10.5%) | 78 % | 18 |
| Grain | Płatki owsiane | 0.4 kg (8.4%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.6 kg (12.6%) | 75 % | 2 |
| Sugar | cukier biały | 0.5 kg (10.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Sybilla | 20 g | 30 min | 3.5 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |