

BPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.4 kg (61.3%)	80 %	7
Grain	Monachijski typ I	1.4 kg (25.2%)	79 %	16
Grain	Abbey Malt Weyermann	0.5 kg (9%)	75 %	45
Grain	Carabelge	0.25 kg (4.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	15 min	5.4 %
Boil	East Kent Goldings	35 g	55 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11.5 g	---