

## BPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **7.8**
- 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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (30%)	79 %	16
Grain	Abbey Malt Weyermann	0.5 kg (10%)	75 %	45
Grain	Carabelge	0.5 kg (10%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	0 g	75 min	7.8 %
Boil	Marynka	25 g	60 min	7.8 %
Boil	Marynka	20 g	20 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile