

## BPA

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- Gravity **12.2 BLG**
- ABV ---
- IBU **44**
- SRM **10.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 2.5 kg (62.5%) | 85 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 1 kg (25%)     | 82 %  | 14  |
| Grain | Abbey Malt Weyermann          | 0.3 kg (7.5%)  | 75 %  | 45  |
| Grain | Briess - Carabrown Malt       | 0.2 kg (5%)    | 79 %  | 108 |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Marynka       | 30 g   | 55 min | 8.6 %      |
| Boil    | Kent Goldings | 30 g   | 20 min | 5.7 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |