

## BPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt     | 4 kg (88.9%)   | 82 %  | 4   |
| Grain | Viking Cookie malt      | 0.25 kg (5.6%) | 72 %  | 45  |
| Grain | Abbey Malt<br>Weyermann | 0.25 kg (5.6%) | 75 %  | 45  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | lunga           | 10 g   | 60 min | 11 %       |
| Boil    | Styrian Golding | 50 g   | 10 min | 2.8 %      |

### Yeasts

| Name                         | Type | Form   | Amount  | Laboratory |
|------------------------------|------|--------|---------|------------|
| Wyeast 3726<br>Farmhouse Ale | Ale  | Liquid | 1000 ml | Wyeast     |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2 g    | Boil    | 10 min |