

## BPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **8.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Golden Ale	1.5 kg (50%)	75 %	8
Grain	Red Ale	0.6 kg (20%)	79 %	30
Grain	Biscuit Malt	0.6 kg (20%)	79 %	45
Grain	Enzymatyczny Strzegom	0.3 kg (10%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki starter	Ale	Liquid	800 ml	Fermentum Mobile