

## BPA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **7.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.25 kg (39.7%) | 80.5 % | 2   |
| Grain | Pszeniczny           | 0.5 kg (15.9%)  | 85 %   | 4   |
| Grain | Wheat munich         | 0.5 kg (15.9%)  | 83 %   | 25  |
| Grain | Wiedeński            | 0.5 kg (15.9%)  | 79 %   | 10  |
| Grain | Biscuit Malt         | 0.4 kg (12.7%)  | 79 %   | 45  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 11.5 %     |