

## BPA

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- 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 %