

# BPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **6.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **45 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Carabelge	0.3 kg (4.9%)	80 %	30
Grain	Abbey Castle	0.4 kg (6.6%)	80 %	45
Grain	Oats, Flaked	0.4 kg (6.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	60 min	7.6 %
Boil	Tradition	30 g	20 min	5.5 %