

## BPA

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- Gravity **11.6 BLG**
- ABV ---
- IBU **31**
- SRM **5.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 1 kg (19.2%)  | 79 %  | 6   |
| Grain | Strzegom Pilzniejszy | 4 kg (76.9%)  | 80 %  | 4   |
| Grain | Karmelowy Czerwony   | 0.2 kg (3.8%) | 75 %  | 59  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory  |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale  | Liquid | 200 ml | Wyeast Labs |