

## BPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **34**
- SRM **9.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.7 kg (61.4%)	78 %	6
Grain	Munich Malt	1.1 kg (25%)	80 %	18
Grain	Abbey Castle	0.35 kg (8%)	80 %	45
Grain	Carabelge	0.25 kg (5.7%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %
Boil	Sybilla	20 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum Mobile