

## BPA DCH

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **6.6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 2.5 kg (62.5%) | 80 %  | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (25%)     | 79 %  | 16  |
| Grain | Abbey Malt Weyermann       | 0.3 kg (7.5%)  | 75 %  | 45  |
| Grain | Carabelge                  | 0.2 kg (5%)    | 80 %  | 30  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Brewers Gold    | 30 g   | 55 min | 7.6 %      |
| Boil    | Styrian Golding | 30 g   | 15 min | 3.6 %      |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 1.5 ml | White Labs |