

## BPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **10.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg (68.6%)	80 %	4
Grain	Munich Malt	2 kg (19.6%)	80 %	23
Grain	Biscuit Malt	0.8 kg (7.8%)	79 %	60
Grain	Simpsons - Caramalt	0.4 kg (3.9%)	76 %	92

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	70 g	60 min	7.6 %
Boil	Fuggles	30 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	200 ml	White Labs