

bpa2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **7.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting pilsen	3 kg (76.1%)	80.5 %	3
Grain	castle- Light Munich Malt	0.22 kg (5.6%)	82 %	14
Grain	Abbey Malt Weyermann	0.4 kg (10.2%)	75 %	45
Grain	red ale viking malt	0.32 kg (8.1%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	10 g	60 min	14.9 %
Aroma (end of boil)	styrian wolf	20 g	5 min	14.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	300 ml	White Labs