

# BPAA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **12.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (67.8%)	80 %	5
Grain	Monachijski	0.5 kg (16.9%)	80 %	16
Grain	Abbey Castle	0.2 kg (6.8%)	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (5.1%)	73 %	120
Grain	Caraaroma	0.1 kg (3.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	15 min	2.8 %
Boil	tomyski	15 g	1 min	2.8 %
Boil	lunga	7 g	60 min	11 %