

## Mini BPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **8.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Bruntal	1 kg (100%)	90 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	6 g	60 min	8 %
Boil	Premiant	5 g	20 min	8 %
Boil	Hallertau Hersbrucker	8 g	5 min	2.7 %
Boil	Aramis	15 g	0 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	40 ml	White Labs