

## test BPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **6.6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt	3 kg (85.7%)	85 %	20
Sugar	cukier	0.5 kg (14.3%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %
Dry Hop	Saaz (Czech Republic)	20 g	7 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa