

## BPA dori

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 1.5 kg (40.8%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński  | 1.5 kg (40.8%) | 79 %  | 10  |
| Grain | Biscuit Malt        | 0.3 kg (8.2%)  | 79 %  | 45  |
| Grain | Carabelge           | 0.2 kg (5.4%)  | 80 %  | 30  |
| Grain | Strzegom Pszeniczny | 0.18 kg (4.9%) | 81 %  | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 20 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 30 ml  | Fermentum Mobile |