

# Be Pa La

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **6.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	5
Grain	Viking melanoidynowy	0.6 kg (12%)	75 %	40
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	15
Grain	Viking Cookie Bursztynowy	0.5 kg (10%)	79 %	50
Grain	Płatki pszeniczne	0.4 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	20 min	12.5 %
Boil	Equanot	10 g	15 min	13.5 %
Aroma (end of boil)	Waimea	10 g	10 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile