

## BPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **10.3**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (68.1%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.3%)	79 %	22
Grain	Biscuit Malt	0.3 kg (6.4%)	79 %	45
Grain	Special B Malt	0.2 kg (4.3%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Sybilla	30 g	15 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	150 ml	Fermentum Mobile