

## BPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (Malteurop)	3.2 kg (61.5%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.8%)	75 %	30
Grain	Abbey Malt Weyermann	0.25 kg (4.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11 g	Gozdawa