

## BPA z trawką

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **6.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	2.5 kg (62.5%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge	0.2 kg (5%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	55 min	7.6 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale BE-134	Ale	Dry	11.5 g	---