

# Prawilne BPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **8.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (64.1%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (21.4%)	79 %	10
Grain	Abbey Malt Weyermann	0.17 kg (7.3%)	75 %	45
Grain	Caraamber	0.12 kg (5.1%)	75 %	59
Grain	Caramel/Crystal Malt - 80L	0.05 kg (2.1%)	74 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 2020	7 g	60 min	9 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.65 %