

# BEPEA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **9.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **74 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **74 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Monachijski	2 kg (36.4%)	80 %	16
Grain	Weyermann Caramunich 3	0.3 kg (5.5%)	76 %	150
Grain	Abbey Castle	0.2 kg (3.6%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	Sybilla	20 g	3 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 artefakty trapisów	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	H3PO4	5 g	Mash	74 min

Fining	Whirlfoc	2 g	Boil	5 min
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