

## BPA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **11.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	4 kg (72.7%)	75 %	7
Grain	abbey	1 kg (18.2%)	75 %	45
Sugar	cuk	0.5 kg (9.1%)	100 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sor	20 g	20 min	12 %
Boil	styr	40 g	60 min	3.5 %