

BPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **10.3**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (68.1%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (21.3%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.3 kg (6.4%) | 79 % | 45 |
| Grain | Special B Malt | 0.2 kg (4.3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 11.2 % |
| Boil | Sybilla | 30 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 150 ml | Fermentum Mobile |