

## BPA #11

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- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **7.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 3.5 kg (64.8%) | 80 %  | 5   |
| Grain | Viking Munich Malt               | 1.5 kg (27.8%) | 78 %  | 18  |
| Grain | Carabelge                        | 0.3 kg (5.6%)  | 80 %  | 30  |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.9%)  | 73 %  | 120 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Willamette | 30 g   | 60 min | 5 %        |
| Boil                | Willamette | 30 g   | 15 min | 5 %        |
| Aroma (end of boil) | Willamette | 20 g   | 0 min  | 5 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 26 ml  | Fermentum Mobile |