

## BPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.75 kg (57.9%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (10.5%)	78 %	18
Grain	Płatki owsiane	0.4 kg (8.4%)	85 %	3
Grain	Jęczmień niesłodowany	0.6 kg (12.6%)	75 %	2
Sugar	cukier biały	0.5 kg (10.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile