

BPA#2 AlleBellBeer mod

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	Monachijski typ I 12-17 EBC Weyermann	1 kg (19.6%)	80 %	16
Grain	Carabelge	0.25 kg (4.9%)	80 %	30
Grain	Biscuit Malt castle	0.35 kg (6.9%)	79 %	50
Grain	Monachijski Barke	0.5 kg (9.8%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	55 min	10 %
Boil	Iunga	15 g	40 min	11 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	11.5 g	---
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Extras

Type	Name	Amount	Use for	Time
Other	Mech	4 g	Boil	15 min

Notes

- Mod przepisu:
[http://www.wiki.piwo.org/Belgian_Pale_Ale,_Dorota_Chrapek_\(dori\)](http://www.wiki.piwo.org/Belgian_Pale_Ale,_Dorota_Chrapek_(dori))

Burzliwa 10dni 19°C
Cicha 20dni 18°C
Aug 2, 2017, 7:04 PM