

## BPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 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)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (60%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński          | 1.5 kg (30%) | 79 %  | 10  |
| Grain | Abbey Castle                | 0.25 kg (5%) | 80 %  | 45  |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5%) | 79 %  | 22  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 20 g   | 60 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |
| Boil    | Lublin (Lubelski)     | 17 g   | 15 min | 4 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 100 ml | Fermentum Mobile |