

BPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **6.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (76.9%)	80.5 %	6
Grain	Pszeniczny	0.2 kg (10.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.15 kg (7.7%)	75 %	45
Grain	Brown Malt (British Chocolate)	0.1 kg (5.1%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	7.8 %
Boil	Styrian Golding	15 g	10 min	2.8 %
Boil	Styrian Golding	10 g	0 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1400 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	chłodnica ;)	1 g	Boil	20 min