

## BPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **7.3**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen        | 2 kg (70.2%)   | 80.5 % | 4   |
| Grain | BESTMALZ - Best Minich        | 0.5 kg (17.5%) | 80.5 % | 16  |
| Grain | Abbey Castle                  | 0.25 kg (8.8%) | 80 %   | 45  |
| Grain | Słód karmelowy 50 Viking Malt | 0.1 kg (3.5%)  | 75 %   | 60  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 7 g    | 50 min | 10 %       |
| Boil    | Fuggles | 10 g   | 15 min | 4.5 %      |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 500 ml | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3 g    | Boil    | 15 min |