

# BPA DORI

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **9.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.2 kg (66.7%)	80 %	7
Grain	Strzegom Monachijski typ II	1.2 kg (25%)	79 %	22
Grain	Abbey Malt Weyermann	0.3 kg (6.3%)	75 %	45
Grain	Special B Malt	0.1 kg (2.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	hallertau hersbrucker	20 g	15 min	2.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	15 ml	Fermentum Mobile