

BPA w

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **33.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.75 kg (60.9%) | 80 % | 7 |
| Grain | Monachijski typ I | 2 kg (25.6%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.7 kg (9%) | 75 % | 45 |
| Grain | Carabelge | 0.35 kg (4.5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 15 min | 5.4 % |
| Boil | East Kent Goldings | 50 g | 55 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 1 g | 2x |