

# WPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **18**
- SRM **4.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Monachijski	0.5 kg (7.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	5 g	60 min	7.8 %
Boil	Kohatu	20 g	30 min	7.8 %
Boil	Nelson Sauvín	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brussels Brettanomyces Blend THE YEAST BAY	Ale	Liquid	200 ml	starter