

## BEPEA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **9.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **68 C**, Time **74 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **74 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pilzneński                | 3 kg (54.5%)  | 81 %  | 4   |
| Grain | Monachijski               | 2 kg (36.4%)  | 80 %  | 16  |
| Grain | Weyermann<br>Caramunich 3 | 0.3 kg (5.5%) | 76 %  | 150 |
| Grain | Abbey Castle              | 0.2 kg (3.6%) | 80 %  | 45  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 20 g   | 30 min | 11 %       |
| Aroma (end of boil) | Sybilla | 20 g   | 3 min  | 4.6 %      |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM27 artefakty<br>trapisów | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | H3PO4 | 5 g    | Mash    | 74 min |

|        |          |     |      |       |
|--------|----------|-----|------|-------|
| Fining | Whirlfoc | 2 g | Boil | 5 min |
|--------|----------|-----|------|-------|